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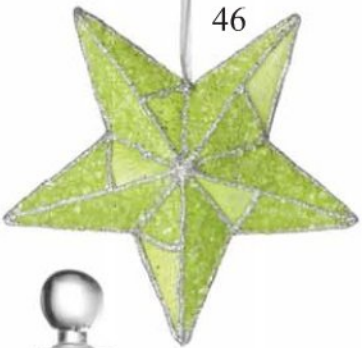
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from the editor

"**What are we** going to do for our Christmas tree this year?" asks my daughter Ellie, while gazing longingly at the beautiful pages of this Christmas Special issue of *NZ House & Garden*. "I hope you are not going to hang orange peppers again – you know people think we are the weirdest family on the planet because we hang peppers on our tree at Christmas."

This odd habit had its genesis in a Christmas house tour the first year I was editor of this magazine (1998). I was astonished to find a tree decorated with silver objects and glowing orange bell peppers. I couldn't wait to get home with two dozen peppers, a pair of snips and a roll of soft wire. Every year since, I've wired up the peppers and they hang happily on the tree until Christmas evening when we begin to eat them as required. For the next few days the well-ripened peppers are consumed in a variety of ways – roasted, barbecued or raw. Believe me, there are no sweeter peppers than those that have reposed peacefully among the tinsel, pine needles and Christmas lights.

But I can see from the inspirational array of gorgeous Christmas ideas in this issue that it is time to move on – maybe. I love the lushness and the sense of excitement over the fact that Christmas is on the way. Our rituals are even more important when we feel anxious or stressed, and taking time and making the effort to celebrate is good for our health and our happiness.

It is time to congratulate my team here at *NZ House & Garden* for creating such an exuberant and joyous issue. Every page shows their attention to detail and the care they take to make every tiny thing as good as it can be. They are wonderful – the cleverest in the land – and I am lucky to work with each one of them. And all of us, including our company general manager Lynley Belton, who we introduce on page 18, wish you a joyous and peaceful Christmas and a prosperous New Year.

Kate

PS We think *NZ House & Garden* is the best Christmas gift around, especially at our best-ever subscription price of $70 for a year – that's 12 issues of fabulous houses and gardens! Perhaps Santa will renew yours?

KATE'S PHOTOGRAPH: MARK SMITH

ABOVE Our festive gift guide for him, her, the kids and the house features the best and brightest (page 46). **LEFT** Find gorgeous ideas for your home this Christmas (page 34).

ON THE COVER Christmas tree and decorations through Flower Systems; flower arrangements by Vida Flores; sofa homeowner's own; other accessories and Bob, the soft-coated wheaten terrier, stylist's own. (See more images from page 34.)

STYLING Tracey Strange
PHOTOGRAPH Belinda Merrie

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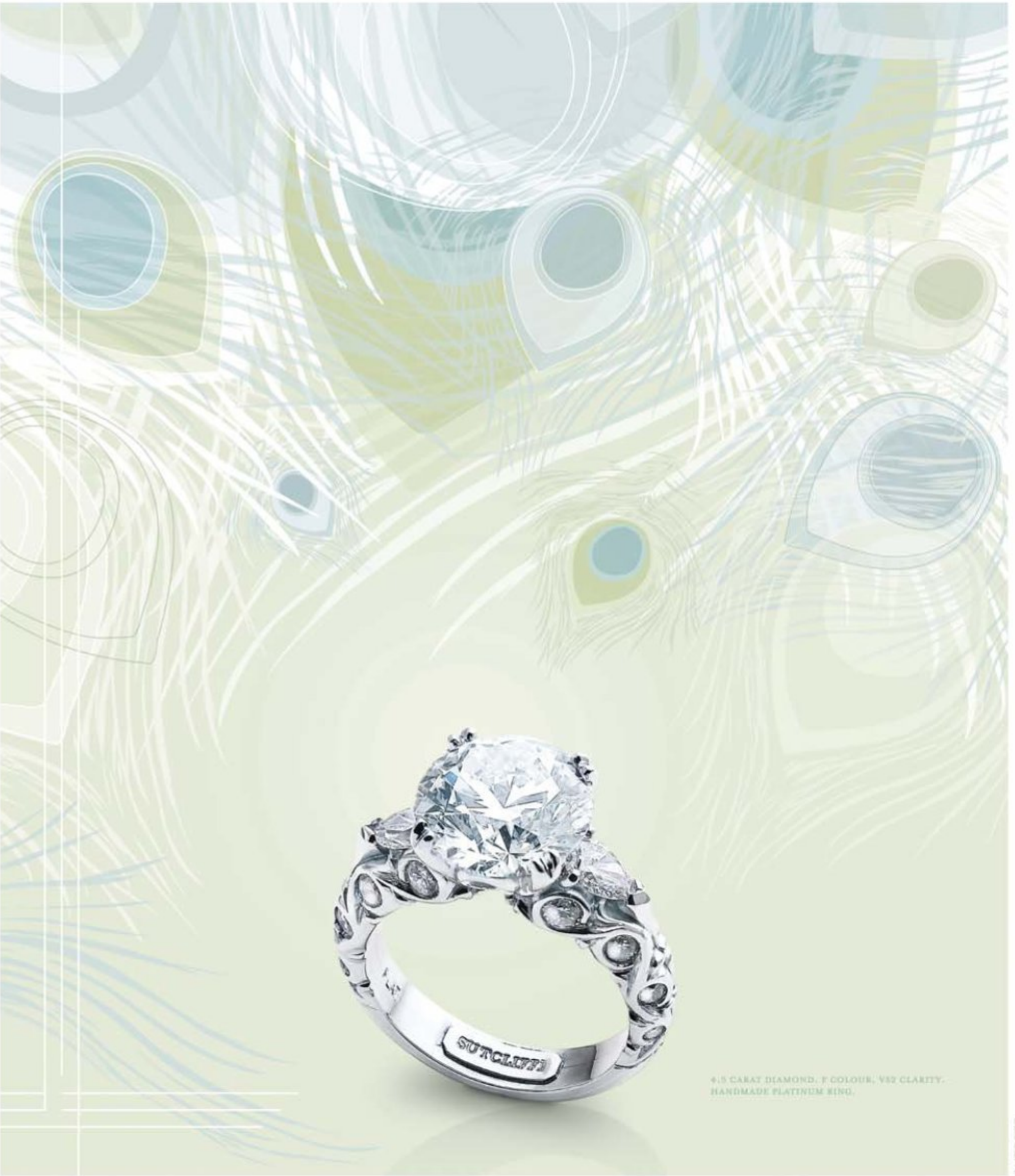

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NZ HOUSE & GARDEN

introducing

Gordon Collier
Gardens editor

After several years' break, gardens editor Gordon has returned to *NZ House & Garden* and finds himself as busy as ever, despite having "retired". He is possibly best known for his garden at Titoki Point, north of Taihape, which he transformed over 30 years with his wife Annette while working as a sheep farmer. Among his other achievements he lists the work he has done on the garden at Government House in Wellington and at the National Arboretum, Eastwoodhill. He has also written several books and countless magazine articles, and has been appointed a Member of the NZ Order of Merit (MNZM) for distinguished services to horticulture. With Annette, he now enjoys gardening on the shores of Lake Taupo, where they moved nine years ago. "My greatest joy is seeing the family all together at Christmas when we play games on the lake reserve."

Lynley Belton
General manager

Lynley Belton feels it was fate that ultimately led her to a career in magazines – after all, her first part-time job was in a bookshop looking after magazine orders and returns. Her early career was in finance and logistics – a background that lent itself to the world of magazine distribution – and it was from there that Lynley moved into her current role as general manager of Fairfax Magazines. She oversees the 16 mastheads that make up the Fairfax Magazines stable, along with the company's custom-published activities. "I'm responsible for providing an environment where both the commercial and creative components of magazine publishing can excel." Away from her Auckland office, Lynley shares her Mt Albert home with husband Peter, a keen vege grower who is busy ripping out landscaped areas of the garden to accommodate his patch.

Simon Young
Photographer

Plans to become a painter were thwarted when Simon Young chose to major in photography for his Bachelor of Fine Arts at Auckland's Elam art school. But it was only after he returned from his OE in 1992 that he picked up his camera with serious intent. "I needed a way to make money." It worked out though: the photographs on his website are testimony to a varied and interesting career. The Aucklander says it's the editorial work that's been the backbone of his career. "I love the way it gets me out there, all around New Zealand, meeting all kinds of people. It's a wonderful job and the best part is having time to spend with my family." Along with his wife Catherine and kids Hugo, eight, and Rose, six, Simon is hanging out for January when they escape to their pink-painted retro caravans at Waihi Beach. See Simon's work on page 68.

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talk back

HAPPY ANGLERS

Gone fishing [Gatherings, October] has been, from my blokey perspective, the best thing I have read in your mag to date. I took your advice, packed up a picnic and my two kids and headed off to some of my favourite fishing spots. I struck a deal with my wife: if she did all the cooking then I would take the kids for the day. Our favourite dish was the Golden Kumara & Smoked Chicken Frittata. We didn't catch much, but at least we didn't go home hungry.

Thomas Darley, Gisborne

HANDMADE ANTIQUES

I enjoyed the article *Sure to Rise* about old cookbooks [Collectables, September], but it reminded me that the most precious cookbooks are handmade ones passed down from our grandmothers. Often they are just written in an exercise book, with recipes penned by family members and friends (with their name underneath) and recipe cuttings from magazines glued in. They include instructions for stain removal and so on. Perhaps we should be looking now at how we create our recipe books for the next generation: index cards don't seem quite the same.

Marion Shaw, Ohaupo

GOING NATIVE – ALMOST

My husband and I have a block of land on which we have done extensive planting of New Zealand natives. We live in a major grape-growing region and, sadly, the trees have been heavily felled to make way for the grapes. Our natives have grown much more quickly than expected and are now attracting fantails, bellbirds and tui. Despite our commitment to planting natives, I do include hydrangeas as I am a fan of this humble blue plant which looks great against the backdrop of glossy green bush and also stars in our flower-filled summer garden at home.

Di Williams, Blenheim

SMALL IS OKAY, TOO

I read your email newsletter recently and think I am a bit like your husband. I love our big old villa and four acres of land – it's bliss, especially on a sunny day. But we do have the small as well. We shifted a very derelict cottage made up of three army huts on to our property and set about renovating it. It measures just 3m x 9m and has a bedroom, sitting room, kitchen and bathroom and a fantastic view. Everyone who stays in it just loves it. When we have the whole family at home, my husband and I shift to the cottage and it feels like going on holiday.

Pamela Murray, Marton

MEN'S WORK

Our great-grandson's name is Sam. He's a year old and quite a character. One day he was visiting his grandparents on their farm. He had been with his grandad on the tractor and loved it. Later, Sam was having a great game with his grandmother in the kitchen when grandad came to the door and looked at Sam. Sam left Grandma and walked towards Grandad – and halfway there he turned to Grandma, explaining, "We men have farm work to do!" Grandma understood.

Phillipa Tie, Christchurch

HOPE SPRINGS ETERNAL

My husband and I have yet to find a modest home after too many years of renting but your magazine keeps the passion burning. Those tantalising covers, heavenly gardens and, above all, houses – glossy, eclectic, contemporary, modern and classic – all reflecting the personality and tastes of their owners, give this home-starved woman some much-needed inspiration and food for the soul.

Angela Dahlenburg, Waiuku

FRENCH CONNECTION

We want to thank you for the beautiful feature on our French house [*Season tickets*] in the October issue of your magazine. We have had a lot of feedback and also enquiries from people asking us if we rent our house. We would like your readers to know that we do rent out our house in France for the summer months and we can be contacted directly at wayne@waynewright.co.nz.

Diane and Wayne Wright, Christchurch

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FAMILY TREES

Your article *Timber talks* in the October issue of *NZ House & Garden* interested me because my grandfather, James Whinray, was one of the early cabinetmakers in New Zealand. He learned his trade in Yorkshire, where he had to provide his own candle on dark winter mornings and afternoons. He also slept in the shavings under his bench. After emigrating to New Zealand and settling in Gisborne, he established his cabinetmaking business and built a two-storey brick building in Gladstone Road, near where the clock tower stands. Sadly, the building was destroyed during the 1931 earthquake. One of my grandfather's greatest achievements was protesting against deforestation around Gisborne. He agitated so strongly that an area at the Motu Falls was set aside and is now known as Whinray Reserve – part of a much greater national park. If any of your readers have any furniture that James Whinray made I would be glad to hear from them. They can contact me at home on (07) 349 3258.

Harlan Thompson, Rotorua

FORWARD PLANNING

With Christmas looming, my mother asked me what I would like. I spotted a *NZ House & Garden* magazine I had borrowed from my friend and asked for a subscription. "But you only rent," Mum replied. I got out my scrapbook filled with sketches and ideas that I've started to keep for when I get my first home. Mum was amazed, as I usually I ask for clothes or make-up vouchers. The rustic outdoor room [*Out to play*] in your October issue was so inspiring and I plan to recreate that room one day. Thanks for the inspiration.

Anthea Walford, Hastings

FROM LEFT: Jean Cazals, Kate Coughlan, Sally Butters, Peter Gordon.

PROUD OF OUR PETER

Thank you to *NZ House & Garden* for hosting the brilliant lunch at dine by Peter Gordon recently in Auckland. Peter spoke about his travels which inspired the book and its gorgeous photos, some of which were shot by Peter as well as by photographer Jean Cazals. I was astounded to learn at the luncheon that Jean Cazals does not "do" anything to Peter's food and they sit down after the photo shoot to enjoy the meal. New Zealanders are so fortunate to have quality produce, seafood, meats and cheeses to inspire our talented chefs and Peter Gordon is one of the best, so we delight in his worldwide successes! Kudos to *NZ House & Garden* for showcasing Peter's culinary delights for so many years.

PJ Lynn, West Harbour, Auckland

We welcome your feedback: email sally.duggan@nzhouseandgarden.co.nz

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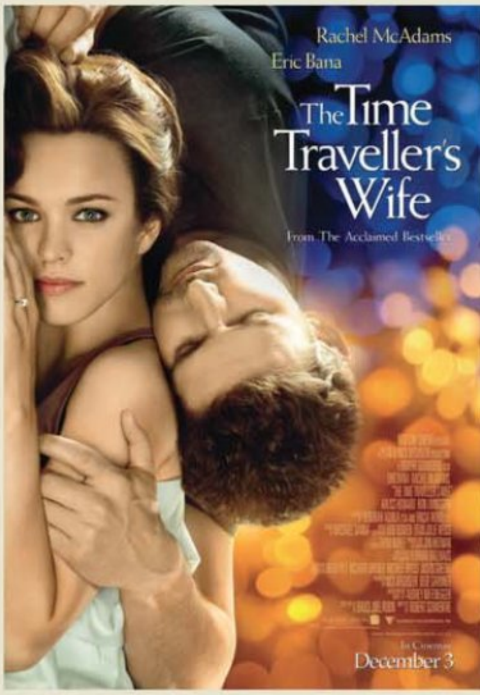

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We also have **30 runner-up prizes** of a double movie pass to give away.

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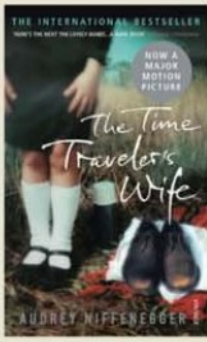

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A lot like Christmas

It's here again… that time of the year when you need no excuse to deck your halls with all things bright and beautiful

STYLING TRACEY STRANGE, WITH CLAUDIA KOZUB
PHOTOGRAPHS BELINDA MERRIE

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Fresh & Crisp

LEFT Floral **table decoration**: prices for similar arrangements start from $45 at Vida Flores; Rosenthal **plate** $145 from The Studio of Tableware; **napkin holder** $79 for set of six, contact May Time Marketing for stockists nationwide; **napkin** $35 from Tessuti; dragonfly **cutlery** $86.50 for five-piece setting, and **table** $1069, contact CC Interiors for stockists nationwide.

BELOW LEFT *Buxus sempervirens* heart **wreath** $120 from Fresh @ Christmas.

BELOW Large glass **cloche** $125 from Flotsam & Jetsam; **apples and pears** $33 each and Christmas **baubles** $14-$24, contact May Time Marketing for stockists nationwide; green **cones** $19 for set of two from The Christmas Shop; green **throw** $195 from Sabai Living; Loro Piana 'Mayo' **fabric** in Ecru (used as tablecloth) from Decortex e Famiglia.

OPPOSITE All **tree decorations** (except pine cones and bow tree-topper) $14-$24, contact May Time Marketing for stockists nationwide; **cones** $19 for set of two and bow **tree-topper** $9.95, all from The Christmas Shop; **tree** $99.95 from EziBuy; **console table** $1069, contact CC Interiors for stockists nationwide. >

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Purple & White

ABOVE Floral **wreath** $80 by Vida Flores.

OPPOSITE TOP LEFT **Baubles** $21 for four from The Christmas Shop.

OPPOSITE TOP RIGHT **Bows** (except tree-topper) made from ribbon about $4/m from Spotlight; **tree** from Ezibuy $99.95; all other **tree decorations** (apart from purple baubles) from The Warehouse $16.99 a set; silver and purple **tinsel** $4.95 a strand from The Warehouse; purple baubles stylist's own.

OPPOSITE Dragonfly **cutlery** $86.50 for five-piece setting, contact CC Interiors for stockists nationwide; Thomas **plate** $26 from The Studio of Tableware; floral **dessert plate** $75 from Indice; **napkin** $27 and organza silk **curtain** $417, both from Tessuti; **napkin holder** made by stylist.

OPPOSITE RIGHT **Snowflakes** made from cardboard by stylist. >

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Festive Florals

ABOVE LEFT Vase $126 from Republic; **tassel** from Decortex e Famiglia; **roses** by Vida Flores; **books** stylist's own; **wallpaper** through Decortex e Famiglia; 'Florette' **curtain fabric** by Trelise Cooper in Lime, contact Charles Parsons Textiles for stockists nationwide; **decorations** $14-$24, contact May Time Marketing for stockists nationwide; **console table** $1069, contact CC Interiors for stockists nationwide.

ABOVE Rosenthal white **plate** $45 from The Studio of Tableware; gilt crockery and cutlery stylist's own; 'Tres Florale' **fabric** by Trelise Cooper in Frost, contact Charles Parsons Textiles for stockists nationwide.

LEFT Voluspa **candle** $115 from Republic, surrounded by fresh amaryllis flowers; **gold leaf decoration** $29.80, contact Citta for stockists nationwide; gold velvet Kobe 'Arena' **fabric** from Decortex e Famiglia; large red **Christmas decoration** (at back) $68 for six, contact Flower Systems for stockists nationwide.

OPPOSITE All **tree decorations**, contact Flower Systems for stockists nationwide; **gilt chair** $395 from Romantique; chandelier stylist's own. >

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"At Christmas, the joy you give others is the joy that comes back to you"

~ John Greenleaf Whittier

"It is Christmas in the heart that puts Christmas in the air"

~ WT Ellis

CONTACTS

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Modern Monotone

OPPOSITE Water **glass** $59 for four from Republic; **wine glass** $100 from Indice; **place mat** $17.50 from Tessuti; Royal Doulton platinum-edged **plate** (front) and **side plate** (at back), both part of 52-piece set $950 from The Studio of Tableware; **dessert bowl** (at front) $85 from Indice; **black plate** (at back) $20.90, contact May Time Marketing for stockists nationwide; **large candles** $210 for six and **small candles** $119 for six, contact Citta for stockists nationwide.

RIGHT Bella Vista Atoms **rug** $4275 from Designer Rugs; **tree** $99.95 from EziBuy; **black and silver balls** $29.95 for set of two, **icicle lights** $39.95 and plain **silver balls** $29.95 per set, all from EziBuy; all **other decorations** from $66-$68 for set of six-10, contact Citta for stockists nationwide; curtains stylist's own.

BELOW RIGHT **Baubles** $3.99 (for four) from The Warehouse.

BELOW Child's wreath made by stylist with pompoms and Christmas decorations found at Spotlight.

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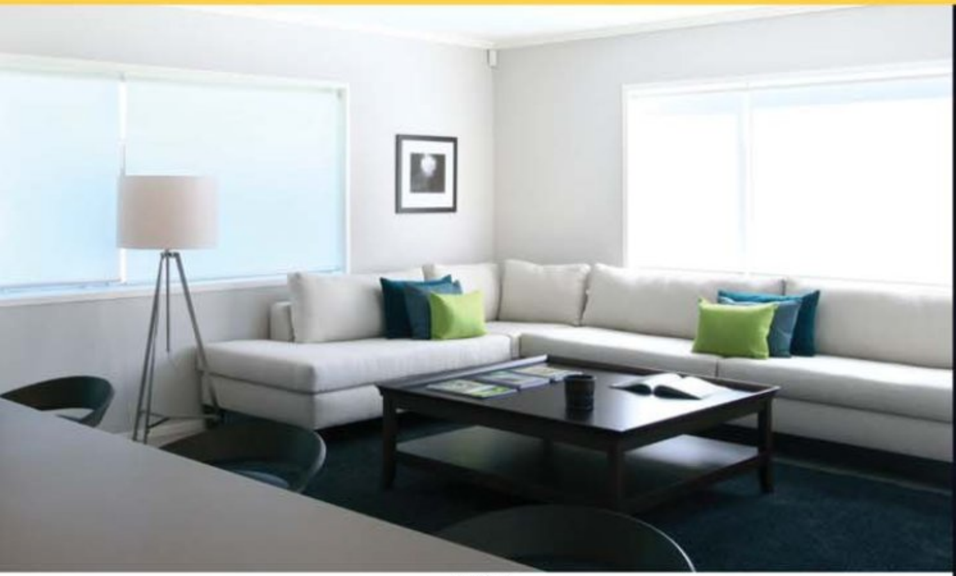

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Home for the holidays

Style editor Tracey Strange indulges her love of the festive season and brings Christmas to every corner of a friend's arts and crafts-style house

STYLING TRACEY STRANGE, WITH CLAUDIA KOZUB / **PHOTOGRAPHS** BELINDA MERRIE

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THIS PAGE Christmas tree $850, silk **flowers** from $5.90 to $38.50 each and **baubles** from $13.20-$65 for sets of six, all from Flower Systems; velvet **cushion** in Decortex 'Gin Fizz' from Decortex e Famiglia; furniture and rug stylist's own. Thanks to Jennifer and Steve Morgan for lending us Walter the wheaten terrier.
OPPOSITE Tutu $235 and **T-shirt** $75, both from Trelise Cooper Kids; **tree** $99.95 from Ezibuy; tree **decorations** from $17.95-$21.95 from Le Forge. Thanks to our model Gabriella Fenwick. >

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Forget any idea of keeping it simple. For style editor Tracey Strange – who created the lavish, festive looks on these pages – creating Christmas is all about complexity.

"People feel special when you've gone to a lot of trouble. That doesn't necessarily mean spending huge amounts of time or money – there are plenty of stylish pieces out there at reasonable prices – but it does mean concentrating on getting the detail right. Heaven is in the detail and Christmas is important enough to deserve a little extra effort."

To create a magical, multi-layered festive feel in your home, start with the Christmas tree, advises Tracey. "I usually choose one colour and combine it with white and silver. You can change the colour another year and get a completely different look without abandoning all your decorations."

Once you've chosen your colour theme, carry it through into different areas throughout the house. Put a cluster of baubles on the mantelpiece, hang small decorations off door knobs, attach sparkly, light-catching decorations to the window frame. Gather ideas for things you can make yourself, such as the stencilled patterns and lacy white paper cut-outs in our White Christmas feature on page 140. A welcoming wreath on the door, and fresh flowers on the table – all following the same colour theme – add the finishing touch.

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CLOCKWISE FROM TOP LEFT **Glass tree** $219 and **glass decorations** $9.25-$9.95, all from Le Forge; Harlequin 'Fiore' **curtain fabric** from Malcolm Fabrics. **Velvet slip** $62, **T-shirt** $45 and **skirt** $90, all from Kaf Kids; **baubles** $14-$24 from May Time Marketing. Dr Seuss **Christmas trees** $100 (small) and $135 (large), all from Romantique. Floral **wreath** $80 by Vida Flores.
OPPOSITE Dr Seuss **Christmas trees** (behind gifts) as before; **flowers** on chandelier, mantel and table by Vida Flores: similar mantelpiece arrangements start from $150; books, candlesticks, chandelier and fireplace tools stylist's own. >

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CLOCKWISE FROM ABOVE Glass **bowl** $59 from Republic; **metal wreath** (under bowl) $52 from Citta; **flowers** by Vida Flores. White **bauble** $9 from May Time Marketing. **Tree**, $99.95 from Ezibuy; **decorations** $4-$10 from The Christmas Store; cushion made in Harlequin 'Fiore' **fabric** from Malcolm Fabrics, edged with **trim** from the Trimtex 'Natalie' Collection; chairs and table stylist's own.

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Limoges **plates** $165 each from Bilkey & Co; **glassware** by William Yeoward $200-$550 per stem from Cavit & Co; **napkins** $35 from Tessuti; **floral centrepiece** about $80/m by Vida Flores; **Christmas crackers** $56 for six from The Christmas Store; Sandberg 'Florian' **fabric** (on table) from Decortex e Famiglia; cutlery stylist's own. >

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CLOCKWISE FROM TOP LEFT **Rocking horse** $148 from Romantique; **decorations** $9 each from May Time Marketing. **Decorative balls** $17.95 each from Le Forge; **cake plate** $29.90 from Republic. Lamb's ears **cones** $65 and $99 from Le Forge; **Nutcracker soldier** $50 from The Christmas Shop; Ralph Lauren **silver tray** $2369 from Cavit & Co; vintage **vase** $142 from Republic; Sandberg 'Florian' **curtain fabric** from Decortex e Famiglia. **Tree** $99.95 from Ezibuy; **decorations** $17.95-$21.95 from Le Forge; **tree-topper** $5 from The Christmas Store; Designers Guild 'Mont Ferina' **curtain fabric** in Celadon from Icon Textiles.

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"Christmas, children, is not a date. It is a state of mind"

~ Mary Ellen Chase

Christmas decorations as on opposite page; Sandberg 'Florian' **curtain fabric** from Decortex e Famiglia; Designers Guild 'Arabella Birch' **cushion fabric** from Icon Textiles; floral **wreath** $80 by Vida Flores; chair stylist's own; velvet **slip** $62, **T-shirt** $45 and **skirt** $90, all from Kaf Kids. Thanks to model Christina Fenwick. >

Queen Tallulah queen **bedcover** $650, matching **pillow sham** $90 and Damier **sheet set** $180, all from Anami Textiles; Cetec 'Velvega' **cushion fabric** through Decortex e Famiglia; metal **wreath** (on wall) $52 from Citta; **tinsel tree** $65 and **tree-topper** $9.95, both from The Christmas Store; **decorations** $14-$24 from May Time Marketing; rocking horse stylist's own.

THANKS TO THE NATIONAL FLOWER PROMOTION GROUP FOR INCIDENTAL FLOWERS.

CONTACTS

Anami Textiles	(09) 307 1593	Flower Systems	0800 423 569	Republic	(09) 361 1137
Bilkey & Co	(09) 524 6453	Icon Textiles	(09) 302 1653	Romantique	(09) 360 9669
Cavit & Co	(09) 358 3771	Kaf Kids	(09) 360 8131	The Christmas Shop	(09) 522 2213
Citta	(09) 630 6177	Le Forge	(09) 815 5909	Trelise Cooper Kids	(09) 984 6301
Decortex e Famiglia	(09) 303 3545	Malcolm Fabrics	(03) 352 8668	Trimtex	0800 432 274
EziBuy	ezibuy.co.nz	May Time Marketing	(09) 526 4274	Vida Flores	(09) 523 5454

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1

2

the art of gift giving

Sophistication and sensuality combine in fragrant gifts from Jo Malone

This holiday, delight loved ones with luxurious and innovative gifts for the bath, body or home from the British lifestyle collection Jo Malone. Every gift is elegantly presented in the iconic Jo Malone cream box tied with black ribbon; when opened, the unique Jo Malone experience unfolds.

1 TEA BOX DELUXE CANDLE COLLECTION
A suite of three deluxe candles presented in an elegant cream-coloured box, with a wick trimmer, candle snuffer and key. The featured fragrances are Eau De Cologne, Parma Violets and Sweet Almond Macaroon and each 400g candle includes an engraved Jo Malone candle lid. $875.

2 COLOGNE COLLECTION
The Cologne Collection celebrates the artistry of scent with six colognes that can be worn alone or, through the Art of Fragrance Combining™, you can create a signature scent by choosing two colognes to wear together. Be inspired to mix, match and layer scent. 6 x 9ml $195.

PINE & EUCALYPTUS COLLECTION
Jo Malone's Pine & Eucalyptus fragrance captures the fresh yet embracing scent of the pine tree, infused throughout the house on a holiday morning. The limited-edition Pine & Eucalyptus Collection is the perfect scent for the winter season, bringing an aromatic, welcoming warmth into the home – the very essence of celebration. The collection includes: Soap Set 3 x 100g $90, Bath Oil 250ml $125, Living Cologne 200ml $140, Home Candle 200g $115, Luxury Candle 2.5kg $750. *(not pictured)*

BATH OIL COLLECTION
The Bath Oil Collection is a deliciously scented invitation to relax. Choose one of the six exquisite glass decanter bath oils to suit your mood or the occasion and add to your bath water for luxurious pampering. 6 x 30ml $175. *(not pictured)*

POMEGRANATE NOIR PAMPER KIT
Offered in rich, regal Pomegranate Noir, the limited-edition kit includes Bath Oil, Shimmer Body Powder and Body Crème, elegantly presented in a Jo Malone signature gift box. Pamper Kit $485: Bath Oil Glass Decanter 200ml, Shimmer Body Powder with Ultra Luxe Puff 70g, Body Crème 175ml. *(not pictured)*

The Jo Malone Holiday Gift Collection is available in early November 2009 at:

Jo Malone, 10 Courthouse Lane, The Chancery, Auckland, (09) 309 4418, 0800 JOMSHOP, email jomalone@xtra.co.nz; mail order available to anywhere in New Zealand.

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Shine on

Fairy lights create an extra-special sparkle

WORDS & STYLING TRACEY STRANGE
PHOTOGRAPH BELINDA MERRIE

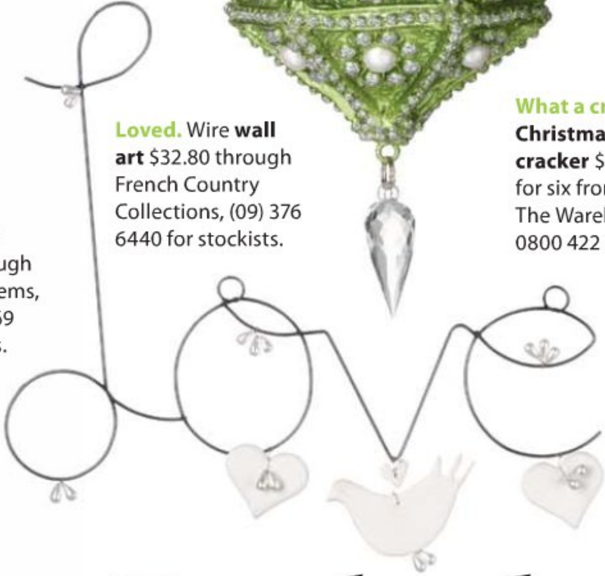
Isn't it nice to know that there are people working full-time to light up your life? The Fairy Light Company is a Christchurch-based business that assembles and packages gorgeous Christmas tree accessories so they can sparkle in homes around the world. Safe enough for use in a child's bedroom, the LED lights include traditional roses, $37 for a 20-bulb strand (pictured here), and bumble-bees, dainty dolls, mini lanterns, crystal stars and more. Shop and order at their website, fairylight.co.nz. Twinkle, twinkle…

Leggy deer. Deer **decoration** $24.75 through Flower Systems, 0800 423 569 for stockists.

Cheap and chic. Patterned clear **ball** $3.99 for six from The Warehouse, 0800 422 274.

Elegant bauble. Green glitter **ornament** $92.40 for six through May Time Marketing, (09) 526 4274 for stockists.

Ho ho ho. Padded **reindeer** $92 for 10 through Citta, (09) 630 6177 for stockists.



Loved. Wire **wall art** $32.80 through French Country Collections, (09) 376 6440 for stockists.

What a cracker. **Christmas cracker** $29.99 for six from The Warehouse, 0800 422 274.

Clever clip. Christmas tree **peg** $14.95 for 12 through Zimba, (09) 376 9430 for stockists.

Love heart. Glass **heart** $22.60 for two through Flower Systems, 0800 423 569 for stockists.

Decked out

What are the best-dressed trees wearing this Christmas?

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Silvered sophisticate. Black and silver **ball** $14.95 for two from Ezibuy, ezibuy.co.nz.

Shine a light. Green **star** $96.80 for six through May Time Marketing, (09) 526 4274 for stockists.

Floral beauty. Large magnolia **wreath** $255 through Flower Systems, 0800 423 569 for stockists.

Snowbird. Felt **bird** $115 for 10 through Citta, (09) 630 6177 for stockists.

Cute as a bauble. Miniature glass **tree** $59.20 through Flower Systems, 0800 423 569 for stockists.

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Available from these leading furniture stores: NORTH ISLAND Bradfords Interiors - Greenlane South, Auckland **Dawson's Furniture** - Home-Zone, Parnell, Auckland **Living Quarters** - Bethleham, Tauranga **Hutchinson's Furniture** - Hastings **King & Teppett Design** - Palmerston North **Parker Ferguson** - Wellington **SOUTH ISLAND McKenzie & Willis** - Christchurch, Dunedin, Timaru, Queenstown & Wanaka **H & J Smiths** - Frankton, Gore & Invercargill. PH 0800 807 799 KOVACS.CO.NZ

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Serene silver. Rhubarb **tableware** and accessories from $12.95 for the mug to $39.95 for a set of four napkins, all from Abigails, (09) 445 3072.

Sweet florals. Cushion $49.99 from Kate Fitzpatrick Home, (07) 827 3283.

For a chance to win this cushion, see nzhouseandgarden.co.nz.

Antique time. Vintage-style **clock** $77 from French Country Collections, (09) 376 6440 for stockists.

Silvered stars. Cushion $172 for two from French Country Collections, (09) 376 6440 for stockists.

Pigs might fly. Pink piggy **candle** $25 from Akali, (09) 300 9404.

Afternoon tea? Ceramic **cakestand** $176 from Full House, (03) 546 8705.

Luck be a lady

From elegant clocks to sublime body products, we hunt out some of the best Christmas gifts for women

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Looking glass. Painted **mirror** $65 from Redcurrent, (09) 361 1003.

Pucker up. Mistletoe **plate** $14.95 from Kirkcaldie & Stains, (04) 472 5899.

Glorious glass. Glass **decanter** $20 from Bos Interiors, (07) 839 7608.

Blue mood. Hurricane **lamp** $43.99 from Citta Design, (09) 630 6177 for stockists.

Vintage appeal. **Vase** $63 for set of two from H&J Smith, (03) 211 0199.

Bathing beauty. L'Automne à la Mer **body wash** $35 from Akali, (09) 300 9404.

English elegance. Glass **jug** $150.30 from Hedgerow, (09) 524 0843.

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Inspired living

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For the boys

We've found some handsome gifts with a touch of testosterone

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Professional bias. HP ProBook 5310m $2132 from PB Technologies, (09) 526 9200.

Bunny bruiser. Leather **doorstop** $75 from Redcurrent, (09) 361 1003.

Measure the weather. Barometer $304 from Mango Interiors, (06) 304 7999.

To the point. Jonathan Adler ceramic **gazelle** $399 from Askew, (09) 378 1414.

Bottoms up. Bottle opener $18 from Notting Hill, (07) 883 1777.

Reflected gold. Candlestick $49.90 from Republic, (09) 361 1137.

Offer the world. Globe on stand $125 from Redcurrent, (09) 361 1003.

Well framed. Frame $89.95 from O'Lea Home Collection, (03) 485 9640.

Light but manly. Lamp base $326 and **shade** $81, contact CC Interiors for stockists, (09) 589 1950.

Get knotted. Rope **doorstop** $39.90 from Wallace Cotton, 0800 222 122.

Light amber. Bottle $57.90 from Republic, (09) 361 1137.

Ribbit... Frog **outdoor candle** $99.95 from PPS, (09) 377 1269.

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I robot. Plate $13.80 from Macy Home, (09) 361 3388.

Bold beast. Felt **elephant** $75 from Nurtured by Nature, (09) 376 5135.

Leggy bird. Felt **bird** $29.90 from Republic, (09) 361 1137.

All arms and legs. Octopus **hook** $30, from Redcurrent, (09) 361 1003.

Fast-moving mammal. Wooden **giraffe** $59 from Macy Home, (09) 361 3388.

Young things

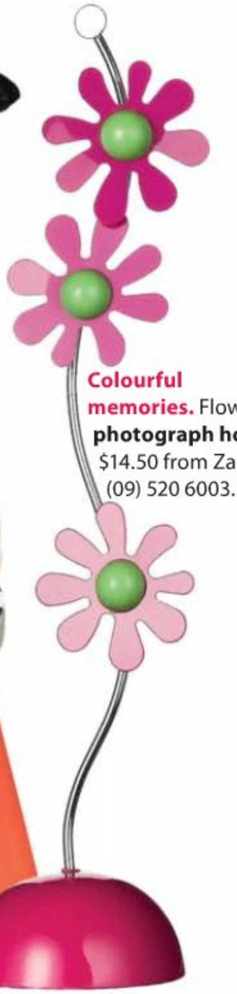
Toys and homewares with big personalities

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Stuffed bird. Penguin $68 from Meluka, (09) 520 7452.

Friendly ted. Patchwork **bear** $59 from Redcurrent, (09) 361 1003.

Strum a tune. Ukulele $79 from Macy Home, (09) 361 3388.



Colourful memories. Flower **photograph holder** $14.50 from Zany, (09) 520 6003.

Floppy female. Rag doll $43.80 through French Country Collections, (09) 376 6440.

Mini mouse. Wooden **mouse** $49.90 from Hedgerow, (09) 524 0843.

Pretty perch. Ladybug **stool** $48 from Redcurrent, (09) 361 1003.

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Tea for two

Bright colours and vintage fabrics make afternoon tea an occasion

WORDS & STYLING TRACEY STRANGE / **PHOTOGRAPH** BELINDA MERRIE

KEEP IT SIMPLE
People are always more relaxed when effort isn't over the top. Mixing fabric textures and patterns helps to keep the decor friendly and welcoming. Vintage French **runner** $40 from Anami Textiles, (09) 307 1593.

WORK WITH YOUR ENVIRONMENT
A highly contemporary urban table might look out of place in such a traditionally pretty setting. Working with your environment, rather than against it, is often the easiest way to create harmony. Wooden table and chair stylist's own.

MAKE OLD NEW AGAIN
Combining elegant vintage fabrics with chunky Italian crockery is an easy way to keep things contemporary. **Mugs** $41.70, **plates** $54.80, **bowls** $47.30, **teapot** $27.50 and **napkins** $65.80 (for four), all from French Country Collections, (09) 376 6440 for stockists nationwide; small vase stylist's own.

MIX IT UP
If you accept conventional wisdom, blue and green should never be seen. But the colours can look great together, especially in an informal garden setting. Vintage French **tablecloth** $75 and **cushion** $60, both from Anami Textiles, (09) 307 1593.

A NOD TO NATURE
Always let nature be an inspiration. The pink stripe in our cushion matches the pink in the pansies. It's a tiny touch but one that can help make your table arrangement look as if it's nestled in its setting rather than imposed upon it.

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Season's gleanings

For some, Santa is a year-round passion

WORDS PAM NEVILLE / **PHOTOGRAPHS** GUY FREDERICK

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The focus of Christmas at Donna Scarlett's Canterbury home is a hardboard cut-out Santa (left), given to her by her grandfather more than 40 years ago.

A TWO-METRE-HIGH hardboard cut-out of a Father Christmas figure delighted Donna Scarlett as a little girl. The home-made rustic Santa was a gift to Donna from her grandfather more than 40 years ago and, propped up at the family bach or on the verandah at home, it has been the focus of Christmas ever since for Donna and her family.

This original Santa is also the spark that ignited her passion for collecting. She now has a monumental collection of Santas – around 500 different toys, decorations and ornaments – though no one has ever counted them all.

Donna's husband Chris is a supportive – if initially puzzled – partner in the collecting. He has built a special storage room in the roof space of their house to contain her Santa collection and other Christmas decorations.

"When we first met, his family were not really into Christmas," says Donna. "But I have converted him. He seems quite happy carrying every single box up and down the stairs each year."

Chris bought Donna a 1.2m plaster figure, her second-tallest Santa, and other family and friends regularly contribute. Her favourites are cloth-bodied Santas from the Possible Dreams range – American collectables that can be bought on the internet.

Donna and Chris' children, Ben, nine, and Sarah, seven, love bringing their friends to visit. This year they'll share their mother's collection and her decorative handiwork with all 260 pupils at their school and many more from around the district. The Scarlett house is one of eight in a fundraising house and garden tour Donna has organised for West Melton School, near Christchurch. She hopes the day will raise $10,000.

Like many collectors, Donna can't explain her passion. She doesn't know why she collects Santas. "I just do." But she is fussy and not every Santa appeals. "They have to have a nice face."

This Christmas there is sadness amid the excitement as the dozens of boxes come down from the attic. Donna's grandfather, Bert O'Connor, the man who started it all, died in June aged 89.

A Christmas Wonderland, the West Melton School fundraiser, is on November 29. Contact the school on (03) 347 8448 or Donna on (03) 347 7087. ■

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A round-up of Christmas collectables from throughout New Zealand

1 TABLE CENTREPIECE
This silver plate table centrepiece, or epergne, from Edwardian times (1901-1910) features little reindeer around the base and glass etched with ribbons, flowers and leaves. It stands half a metre high and is on sale at Just Browsing, Blenheim, for $575; (03) 577 5402.

2 CERAMIC SANTA
The price of this 19cm-high ceramic Santa was four shillings and sixpence, according to the original sticker attached. But that was in the 1920s. Ninety years later it is for sale at Art & Industry Antiques, Auckland, for $600; (09) 630 0310.

3 VINTAGE TREE LIGHT
Still in working order and with its original box, this vintage Christmas tree light dates from the 1940s. It is 30cm high and costs $75 at the Napier Antique Centre; (06) 835 9865.

4 WATERCOLOUR
This watercolour painting, circa 1915, is an original illustration for a Christmas card, or possibly a book. It measures 90mm by 35mm and is also on sale at Art & Industry Antiques, Auckland, for $700.

5 FESTIVE BROOCHES
Meldrum House Antiques in Whangarei specialises in vintage Christmas brooches. Most are from the United States or Czechoslovakia and date from the 1930s to the 1970s. The four brooches in this selection range in price from $25 to $65; (09) 437 7366.

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xmas *wishes*

What's on your list this Christmas?

Corso de' Fiori

Every summer Corso de' Fiori offers a stunning range of exclusive **leather handbags** and this season does not disappoint. These fabulous leather studded bags are part of the new collection and are priced at $290. Auckland (09) 307 9166, Wellington (04) 473 7075.

Cavit & Co

The William Yeoward Country Collection of **glassware**, in beautiful natural colours of moss, amber, amethyst and sky blue, is available exclusively from Cavit & Co, 547a Parnell Rd, (09) 358 3771, www.cavitco.com.

Höglund Art Glass

Each Höglund **perfume bottle** is slightly different from the next – an individual, free-blown piece of art glass and the perfect gift for Christmas. Made at the Höglund glassblowing studio in Nelson. From $189; (03) 544 6500, www.hoglundartglass.com.

Art + Object

Art+Object's auction catalogue, *Objects of Desire*, includes this pair of Paul Storr sterling **entrée dishes**, estimated at $20,000 in an offering of unique, esoteric and rare items. 0800 806 001, www.artandobject.co.nz.

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Corso de' Fiori

Simply irresistible **handmade bracelets** from French designer Zoe Bonbon. Corso de' Fiori offer the best of Zoe's ever-changing, chic yet quirky range. Priced from $98 (as shown $210); Auckland (09) 307 9166, Wellington (04) 473 7075.

Kylie at Home

Kylie Minogue presents Kylie at Home, a gorgeous new collection of **home couture** for bedroom and living interiors, reflecting the glamour and sophistication she brings to the stage. For stockists, contact Charles Parsons, 0800 651 112.

Corso de' Fiori

This handmade collection of **Baobab decorative candles (below)** underlines its heritage with exclusive colours, each combined with a fragrance that will transport you to the African heartland. Priced from $152.50 and available exclusively at Corso de' Fiori. Auckland (09) 307 9166, Wellington (04) 473 7075.

Sutcliffe

The latest in the Sutcliffe Collection is this beautiful clover-style ruby and diamond **dress ring** in 18ct white gold. $5660; Sutcliffe, (09) 309 0127.

Höglund Art Glass

Each handmade **Höglund vase** is unique and will never be duplicated – this is the essence and beauty of Höglund art glass. From $195; (03) 544 6500, www.hoglundartglass.com.

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Höglund Art Glass

These tall, colourful **party goblets**, handmade by Ola Höglund, are an old classic. They are often sold in sets, combining different shades of the many colours they come in – a talking point at dinner parties. $95 each; (03) 544 6500, www.hoglundartglass.com.

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Create perfect cupcakes in just 10 minutes with the Sunbeam Pattie™ **Cupcake Maker**. Delight the family as you whip up a batch or get the kids baking. $129.99 from most leading appliance retailers.

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Cavit & Co

In-store now, a new collection of **glass lamp bases** detailed with coloured spots of melted glass from William Yeoward Lighting, along with a selection of Yeoward napery and hand-detailed Yeoward cushions. (09) 358 3771, 547a Parnell Rd, Auckland, www.cavitco.com.

Estée Lauder

This holiday season, Estée Lauder invites you to give a unique, collectable holiday gift from the **Holiday Compact Collection** that will be treasured for years to come. Each year, Estée Lauder unveils a limited-edition collection of solid perfume compacts and powder compacts that will bring enchantment to the gift-giving season. Available at selected Estée Lauder stockists.

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Guylian

Guylian's original **marbled chocolate sea shells** are made from the finest West African cocoa beans, filled with a delicious, roasted hazelnut praline. Chocolate connoisseurs can find Guylian, the world's favourite Belgian chocolate, at good grocery and department stores. RRP $14.99 for 250g.

Corso de' Fiori

Welcome to the Italian world of Culti – a world of unique, unmistakable **home fragrances** that capture the essence of nature. Now exclusively available at Corso de' Fiori. Choose either Mandarino (Mandarin), Fichindia (Fig), Aramara (Blood Oranges) or Anelito (Dill & Peppermint). Priced from $135. Auckland (09) 307 9166, Wellington (04) 473 7075.

Villa Maria

For a special tipple to share with friends this Christmas, look no further than Villa Maria's **Single Vineyard** range. These trophy-winning wines, crafted from exclusive, individual vineyard sites around New Zealand, offer an array of distinctive flavours and aromas. Put the finishing touch on your Christmas dinner with a Single Vineyard wine. From $24.99-$54.99 a bottle, available at fine wine stores or online at www.villamaria.co.nz.

Nespresso

Drawing inspiration from the streets of major cities, the CitiZ Collection integrates the urban vibe of design, shape and colour, effortlessly fortifying today's modern culture. Pictured is Nespresso CitiZ&milk, a single-head automatic **espresso machine** with a built-in fresh milk frothing device, available from leading electrical retailers. RRP $549; 0800 234 579, www.nespresso.com.

Cavit & Co

Michael Aram takes inspiration from nature to create a collection of very desirable yet affordable **tableware and accessories**. Exclusively from Cavit & Co, 547a Parnell Rd, Auckland, (09) 358 3771, www.cavitco.com.

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Devonport Chocolates

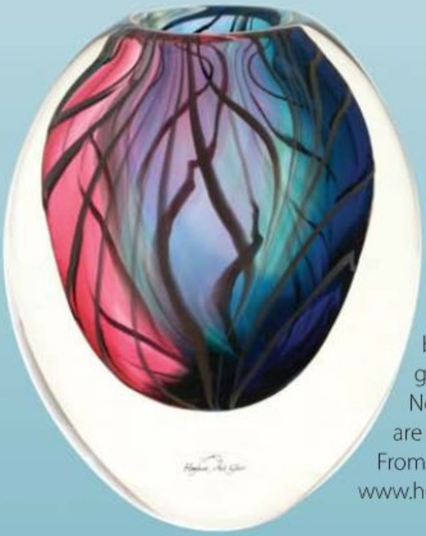
Pure pleasure at Christmas is a box of luxurious **handmade chocolates** from Devonport Chocolates, 17 Wynyard St, Devonport or 177b Ponsonby Rd. (09) 445 6001 for selected stockists, or order online at www.devonportchocolates.co.nz.

The Studio of Tableware

Sterling silver 'Croco' **photo frames,** 10 x 15cm $729, 13 x 18cm $949. From the collection of Christofle cutlery, gifts and hollow-ware at The Studio of Tableware, 5 Harold St, Mt Eden, (09) 638 8082, www.thestudio.co.nz.

Estée Lauder

Another exquisite gift from Estée Lauder's exceptional collection of limited-edition solid perfume and powder compacts for the holiday season. The **Holiday Compact Collection**, available at selected Estée Lauder stockists.



Lalique

Lalique has been producing beautiful **crystal** for more than 100 years. The Amour, Bagatelle and Blossom vases and the Chrysis mascot are just a taste of this very wide range, which also includes their iconic heart and cross jewellery – ideal gifts. Available from Cavit & Co, 547a Parnell Rd, Auckland, (09) 358 3771, www.cavitco.com.

Höglund Art Glass

Give a special gift this Christmas: unique, collectable art glass made by world-renowned master glassblower Ola Höglund in Nelson. These unique **vases** are available in a range of sizes. From $195; (03) 544 6500, www.hoglundartglass.com.

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Art + Object

This 1920s **travel poster** from the golden age of rail will transport you back to a romantic and important era in New Zealand's development. Imagine the dreams it may have inspired hung on the wall of a London tube station… On offer at Art+Object's upcoming ***Objects of Desire*** auction. Estimate $4000-7000; 0800 806 001, www.artandobject.co.nz.

Revlon

Spoil someone this Christmas with the gorgeous **Mini Inspirations Five-Piece Gift Set**. The set contains Love Her Madly, Love Her Madly Rendezvous, Reflections, Pink Happiness and Fire & Ice 10ml roll-ons. RRP $35 (value: $60).

Kate Fitzpatrick Home

A perfect gift from the beautiful range of **rose prints on canvas** and vintage originals. $34.50 at Kate Fitzpatrick Home, (07) 827 3283, www.katefitzpatrick.co.nz.

Corso de' Fiori

Designed by international architect Paola Navone and handmade in Italy by Egizia, this unique and stylish collection of **glassware** (left) is exclusively available at Corso de' Fiori. Glasses priced from $49.50 per pair. Auckland (09) 307 9166, Wellington (04) 473 7075.

Wine Displays

The perfect gift for wine appreciators – don't just store your wine, display it! Find the right bottle quickly with an easy-to-install Wine Displays **wine rack**. RRP from $95; 0800 991 166, www.winedisplays.co.nz.

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Festive spirit

The question

How do you make your guests and family feel special at Christmas?

The expert

Allyson Gofton is a celebrity cook and mother to two young children, Jean-Luc, seven, and Olive-Rose, two. Probably best known as the former host of TV's *Food in a Minute*, she's also an author, editorial director of *Real* magazine, nutrition expert and an ambassador for The Warehouse's homewares division.

Allyson Gofton loves creating Christmas traditions for her children, Jean-Luc and Olive-Rose.

The answer

• **Keep it simple.** No point working yourself into a frenzy because that kills the fun immediately. Plan a menu that can be prepared ahead. For something a little different, get out the barbecue and toss on some big fat prawns marinated in fresh coriander, lime juice, palm sugar and sweet chilli sauce. Serve with a huge green salad packed with crisp just-poached green beans, thinly sliced red peppers and sugar snap peas, all drizzled with a light Asian-style dressing. Dessert? Grill slices of pineapple on the barbecue and dunk them in sugar scented with fresh mint.

• **Get into the spirit.** Set the scene throughout the house with festive music, displays of children's Christmas-themed artwork and special table decorations. I put holly-like leaves on the door and window frames, and Christmas crackers on the table.

• **Follow tradition.** Kids love it when you do the same thing every year. I always make mince pies and iced and decorated cookies to give visitors. I also have around a dozen musical Christmas ornaments that sit on the side table for a month. They play tunes and carols and entertain the kids for hours. Our visitors love them, and I add to the collection as often as possible. ■

The Question is the first of a new regular feature in which experts share their personal solutions to challenges around the home.

PHOTOGRAPHS: PORTRAIT, MATTHEW WILLIAMS; PRAWNS, RUA CASTILHO/ISTOCKPHOTO; BISCUITS, FREEZE FRAME STUDIO/ISTOCKPHOTO

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Front and centre

A relaxed beachfront setting and generous owners make this Bay of Plenty home a social magnet

WORDS SUE HOFFART / **PHOTOGRAPHS** SIMON YOUNG

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THIS PAGE In the family room of Julie Duncan and Kerry Nott's Bay of Plenty home, antique crystal and wire lampshades adorn the ceiling; framed kete and a framed woven doll collection by Anna Gedson occupy one corner; the large wire kete is by Tangimoe Clay. **OPPOSITE** Julie's votive collection is displayed on a mirrored table in the family room; the white artwork on the wall is by Fiona Gedson. Julie on Bryan's Beach with miniature schnauzer Minnie.

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THIS PAGE The rustic dining table has been the scene of many wonderful meals, lit by a brass and crystal chandelier; the Louis Ghost chairs are by Philippe Starck. **OPPOSITE** The small word artworks are by Laurie Steer. Pink cut velvet cushions take centre stage in the family room. The blackboard alongside the dining table offers a running commentary on the household.

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Two years after sabotaging her partner's beloved macrocarpa-lined living room with a can of white paint, Julie Duncan remains unrepentant. A minor furore also followed her attack on the floorboards, armed with dark brown paint and a roller, but she shrugs it off. And she laughs about evicting a cherished rimu table from the dining area.

"I hated that table," she says, grinning and rolling her eyes at the inexplicable bond between men and unadorned timber. "You've got to work on the 'forgiveness is easier than permission' principle. They might never give you permission but, eventually, they will forgive you."

Fortunately, Kerry Nott is a magnanimous man. Over the years, the Opotiki pharmacist has learned to trust Julie's instincts when it comes to beautifying their eastern Bay of Plenty beachfront home. He can even laugh at the way his choice of artwork starts out in the living room, is relegated to the hall and then a downstairs room before disappearing altogether.

But he was taken aback the day Julie sawed through a downstairs wall to alter their front entranceway. He then discovered, after a weekend away, that his wood-lined living room walls had been coated in white paint. "Oh, it was war," says Julie of the macrocarpa-smothering incident. "But he loves it now."

The large, light, bright, high-ceilinged room is the heart of the busy Duncan-Nott home. It's here that the couple's seven adult children – theirs is a blended family – frequently gather for summer visits and big celebrations, often with friends, partners and offspring in tow. >

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THIS PAGE Julie Duncan and Kerry Nott with Minnie. The kitchen is the hub of the house; Philippe Starck stools support sundry neighbours and guests. **OPPOSITE** (clockwise from top left) Julie relaxes on the deck. A collection of glass cloches. Kerry and the family's youngest, Liam, aged 15, check out the latest results for their favourite soccer team, Manchester United. A collage by Claire Third. One of the home's many stacks of books. Julie entertaining friends at the "evicted" rimu table, which has found a new home on the deck.

Grandchildren clamber on the furniture and neighbours wander in off the beach for afternoon drinks after shared fishing expeditions. Sofas and tables are hauled aside for parties and the doors are flung open to access wide, tiered decking and even wider views of pretty Bryan's Beach.

For their next function, Kerry and Julie will install a band, turn their living area into a temporary dance floor and host about 200 people to raise funds for their local hospice service. Two years ago they asked party guests to bring Christmas gifts and distributed a truckload of toys to children around the East Cape.

They always host the neighbourhood New Year's Eve party, stoking up the pizza oven hidden in their backyard, surrounded by fairy lights. One resident obtains a fire permit and everyone else helps gather wood and build a bonfire on the beach out front.

"It's Grand Central Station," says Julie. "Of course people want to come and stay with you when you live at the beach. In summer we are at work all day and we come home and it's like we're on holiday – there are surfboards and beach towels everywhere. It is a very cool place for the kids to come to because it's like coming home to the bach."

Alongside the home's long, rustic dining table, a blackboard provides an ever-changing record of the inhabitants' antics and thoughts. Guests and family like to take up the chalk and have their say and frequent visitors often look to the blackboard to see what they've missed.

Late one night, an Irish guest covered the board with lyrics to Maori songs. When Julie's son Isaac was in Afghanistan with the army two years ago the family wrote birthday messages to him. Arguments are played out, inspiring quotes noted. "It's a running commentary about the household," Julie says. >

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THIS PAGE (clockwise from top left) A silvered antique mirror reflects Julie's reading room. *Piu Piu* by Tangimoe Clay hangs on the reading room wall. A piece called *The Party in a Glass*, by Felicity Barry, is displayed on the trunk turned coffee table. A white on white velvet chair sits in front of a recycled beehive work by Ron Hall.
OPPOSITE (clockwise from top left) Antique crystal chandeliers and *Hello Darling*, by Felicity Barry, hang in the master bedroom. White painted tongue and groove in the main bathroom. A guest bedroom.

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The couple had admired the board and batten beach house and its prime location while living in nearby Waiotahi, but it took two years of persistence and a little liquid courage to seal the deal.

"Every so often we'd have a few drinks and ring the owner up and say, 'Come on, Brenda, why don't you sell us your house?'"

Then, 13 years ago, they unexpectedly received the answer they wanted and moved their belongings and four children along the coast to Bryan's Beach, 10 minutes' drive from Opotiki township.

"It is tranquil and beautiful out here," says Julie. "There are never more than 12 people on the beach at one time, even on a busy day."

The coastal area is safe for swimming and ideal for Kerry's evening walks with the dogs. Straight out to sea, White Island puffs away and dolphins and the occasional pod of whales send bach dwellers scurrying for binoculars.

Winter brings spectacular storms and sunsets that paint the sky lurid pinks and oranges. The few tourists depart with the cooler weather and prevailing westerly winds die away. >

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(Clockwise from above left) An exterior view of the Nott-Duncan house. Blooms drift in the water feature of the knot garden at the front of the house. Jaunty striped deckchairs in the back courtyard, "scene of many late nights". A shady, fern-fringed entryway.

Kerry likens his home – and the Opotiki region – to living with a pair of old socks. "When you put on something that you love, you're so comfortable in it. I have an incredibly busy business… Coming home, it's like my sanctuary, my serenity."

Though the couple both appreciate their home and lifestyle and the friends and neighbours in their quiet little beach settlement, Julie admits to occasional cravings for the buzz and hum of a larger centre. When home feels too hushed, she can escape to her tiny cottage at Mount Maunganui for a more action-packed beachside experience.

More often, though, it is girlfriend and neighbour Felicity Barry who arrives on her doorstep to banish any sense of isolation. Aside from fostering Julie's addiction to locally produced art, Felicity shares her interest in interior design and has had a great influence on the look of the house. Together, the pair hatch the kind of renovation plans that make Kerry nervous.

Next on their list, reveals Julie mischievously, is dealing to the macrocarpa ceiling with a paintbrush and can of pale paint.

The Duncan-Nott home is among 10 coastal properties in the January 2010 Toast to the Coast house tour, fundraising for Hospice Eastern Bay of Plenty; see toasttothecoast.co.nz.

See more of this home at nzhouseandgarden.co.nz ■

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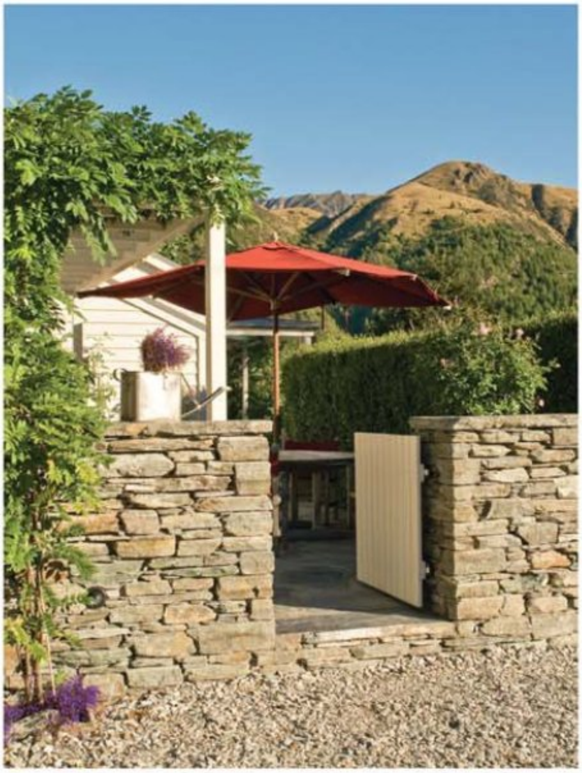

Another 100 years

A pair of former Aucklanders have restored a historic Arrowtown convent with austerity and posterity in mind

WORDS JENNY McLEOD / **PHOTOGRAPHS** SUELLEN BOAG

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THIS PAGE The wisteria-draped verandah of Kath and Alan Jenkins' Arrowtown home has been faithfully restored to replicate the original. **OPPOSITE** The historic cottage was once the residence of Arrowtown's first magistrate and later a convent. Alan and Kathy Jenkins (bottom left) with their golden retriever Chester.

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"The overriding thing for us was that we should maintain the integrity of the place"

KATH AND ALAN JENKINS don't consider themselves superstitious but, when they found a small crucifix and a holy water bottle in their restored convent in Arrowtown, they put them back exactly where they were found – just in case.

The items were unearthed in the lining of one of the cupboard walls by an electrician during the restoration of their 1870s cottage and have become a significant part of the history of their home.

"Rumour has it that a crucifix was found by a previous owner and things started to go wrong until it was replaced," says Kath. "So we decided not to take the risk. We left the artefacts in the cupboard where they belong and everything has gone well."

The historic Angelsea Street stone cottage was originally built as a two-room residence for Arrowtown's first magistrate, Henry Stratford. >

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THIS PAGE The dining room has a wooden table with pew seating, reminiscent of the convent's refectory. **OPPOSITE** (clockwise from top left) The Orion Shacklock oven used in the convent has been retained as a feature in the dining room. Permanently displayed on an original door is the New Zealand Historic Places plaque. The atrium extension allows extra light into the old cottage.

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Then, in the 1890s, the house was bought by the Catholic Church and became the Convent of St Joseph – home to the many nuns who taught at St Joseph's School until 1943, when a declining school roll forced its closure.

The Jenkins discovered the cottage, which the church had extended by adding three more rooms, when they were scouting for a "do-up" in Arrowtown five years ago.

They are both former schoolteachers, and later art gallery owners in Auckland, and have previously carried out two restorations in Devonport, Auckland. They were keen to do more after making the shift south, "but we didn't want a big do-up," says Kath. "I originally thought this one was too much." It was Alan who persuaded her otherwise. "I really wanted to have a go at it and Kath finally agreed."

The cottage is protected by the New Zealand Historic Places Trust and was in a fairly run-down state. After being sold by the Catholic Church, it was operated as a boarding house for a few years in the 1950s. And for 40 or so years after that it was owned by a local family business and used as staff accommodation.

"We were fortunate that there hadn't been a lot of owners," says Kath, "because it meant it hadn't been tarted up too much and many of the original features of the house hadn't really been lost. Much of it had been covered over with plaster and paint but it was all still there."

The Jenkins were aware that it would take time to get all the necessary rebuilding consents from the New Zealand Historic Places Trust, the local authority and the Arrowtown Heritage Committee, so initially they "tidied up" three rooms and lived in them for 18 months while restoration plans got underway.

Michael Wyatt, a Queenstown architect well known for his sympathetic restoration work, spearheaded the project and, together with Arrowtown builder Roy Bagley, helped the Jenkins work through what otherwise might have been a daunting venture. >

THIS PAGE A skylight brings more light to the kitchen/ living room, which opens into the dining room. **OPPOSITE** (clockwise from left) "Meat safe" cupboards and classic tapware add period atmosphere in the kitchen. A Paul Dibble maquette sits among the family heirlooms. During the restoration, this crucifix was discovered in a cupboard wall. A Dagmar Dyck canvas hangs on the wall leading through to the snug.

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THIS PAGE A guest bedroom (left) and bathroom are part of the addition to the original cottage. **OPPOSITE** (clockwise from top) The back extension opens on to a paved courtyard. Delphiniums border the restored verandah. Paul Dibble's sculpture *Under the Hula Moon* marks the entrance to the atrium.

"It was fantastic to work alongside them both and we were very hands-on when we could be," says Alan. "The overriding thing for us was that we should maintain the integrity of the place and that there should always, where possible, be a reference back to the era in which it was built."

Walls were removed to reveal original stonework and timber walls; superb doors clogged with years of paint were stripped and rehung and there was even a front door, buried in plaster and concrete, to be uncovered and reinstated. Much of the timber flooring was too rotten to save but the new South Island pinhole beech boards are almost a replica of the previous floor.

Consent approval was conditional on the modest scale of the cottage being preserved and, though a kitchen/family room has been added and several original outhouses have been connected to the cottage via a glass atrium, the property appears unchanged from the street.

A major part of the restoration involved removing a shed from its foundations by crane while a new base was built. The building was then placed back on its new foundations and restored as a bunkroom for the grandchildren.

"One of the boys came up with the idea for the room and they love it," says Kath. "It has lots of original features, especially the ceilings, which give it a great feel."

A key issue was to get more light into the old cottage. "It was very dark and, though we have largely kept the old windows with their small panes, we have added a lot of skylights which provide good lighting throughout the cottage," says Alan.

The Jenkins have also incorporated their own stained-glass windows which tell their family story as they open a new chapter in the history of their three-bedroomed rustic cottage. The relatively simple restored interior remains influenced by its past role as a convent. Low doorways reminiscent of the period have been retained and several doors hang on slight angles. The Orion Shacklock oven installed by the church is a centrepiece in the dining room. >

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THIS PAGE (from top) A view of the original two-room building with its new glass atrium. An old shed, now transformed into a bunkroom for the grandchildren, blends with the stone cottage.

"It's all part of the charm and we love it," says Kath. "Because it was a convent we didn't want the furnishings to appear too luxurious; we really wanted to keep that feeling of austerity. That's not to say it's not a contemporary home. We have included underfloor heating and solar roof panels and, though the kitchen replicates a turn-of-last-century kitchen, it certainly has all the modern features." The house also boasts a comfortable winter "snug".

The restoration of the old convent was completed in just under a year and attracted a New Zealand Institute of Architects Award in 2007 for its sympathetic response, which successfully blended old and new.

The Jenkins are justifiably proud of what they have achieved. "We firmly believe we were meant to do this. We didn't restore the cottage to sell it, we did it for our lifestyle and we are passionate about living here.

"You really are only the custodians of a property like this and we hope we have been able to extend the life of this incredible cottage for at least another hundred years." ■

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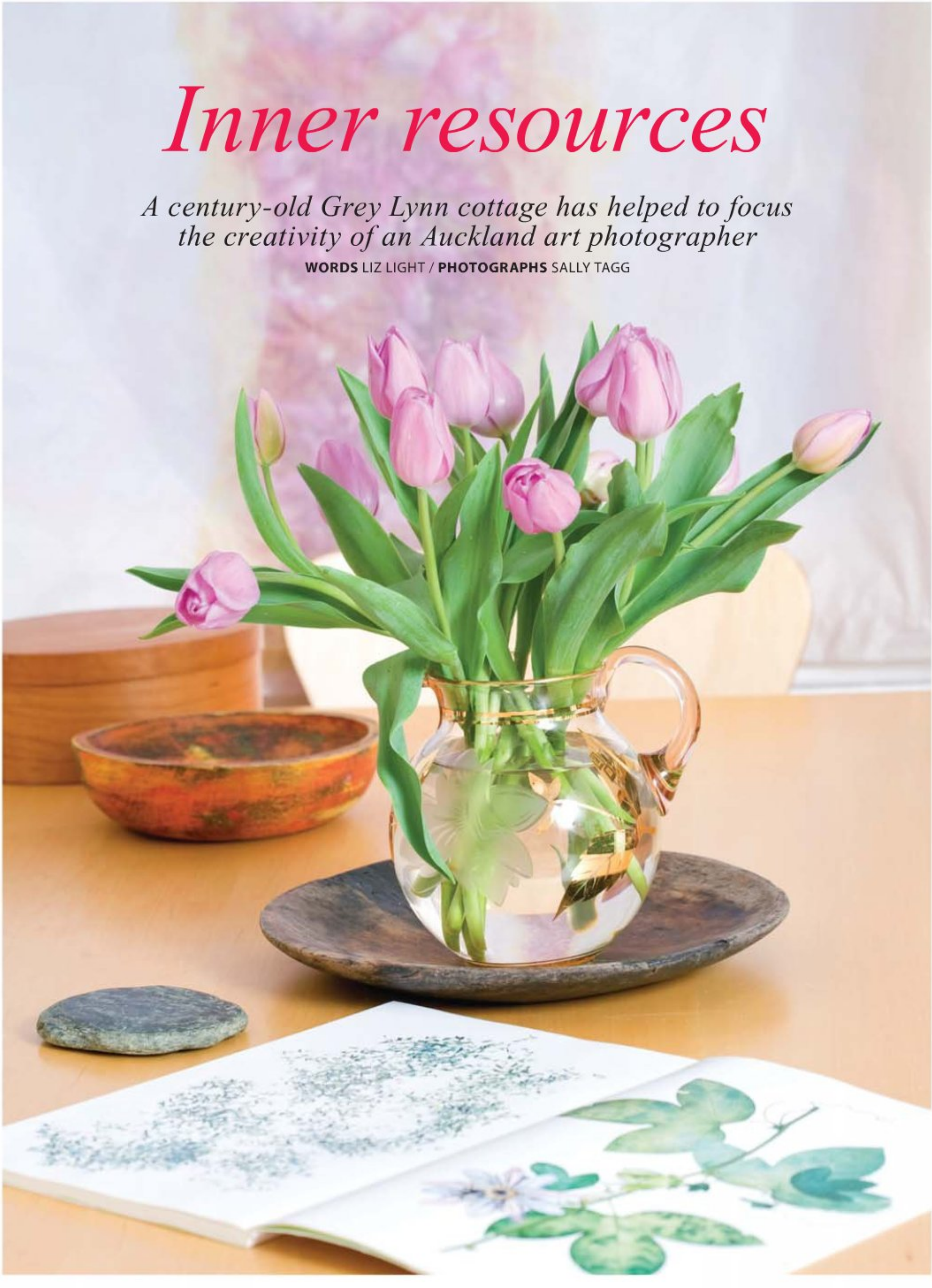
Inner resources

A century-old Grey Lynn cottage has helped to focus the creativity of an Auckland art photographer

WORDS LIZ LIGHT / **PHOTOGRAPHS** SALLY TAGG



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THIS PAGE A Jeff Thomson butterfly hovers above Sally Tagg's Grey Lynn fireplace; her cast aluminium puka leaf sits in the old grate and another of her pieces, a stainless steel work featuring Poor Knights lilies (right), hangs next to a pair of vinyl huia birds by Aimee Gruar. **OPPOSITE** A treasured greenstone river pebble and a favourite art book (*Flora* by Nick Knight) join a vase of tulips on the dining table.

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THIS PAGE (from left) Sally in front of her work *Night Lotus*, which has been printed on vinyl for hanging in the garden. The verdant garden courtyard.
OPPOSITE (clockwise from top) The windows in Sally's colourful kitchen came from an old schoolroom; her spiral kawakawa print (left of the window) and a small perspex work of a Buddha's hand with a lotus bud (to right of sink) add yet more colour. Orchids on the window sill among a group of favourite vases. Sally's beloved etched glass vases by Melbourne artist Amanda Louden. A rare species orchid, *Cymbidium tracyanum*.

ARTIST AND PHOTOGRAPHER Sally Tagg is quietly convinced that "health and happiness are enormously affected by what we focus on and what is around us. I want to live in an environment that is uplifting and beautiful."

Sally's villa-style cottage in inner-city Auckland was once a little general store, then a dairy, then a potter's shop and now it's her home, studio and sanctuary. She has lived here for five years and over that time has focused on her artwork. To some extent, her success has been fostered by her home, which provides the space, stability and serenity in which to create beautiful images.

The property sits between two roads, with her studio (once the shop) on one road and her courtyard garden fronting the other. It was that private courtyard she walked into first when she was house hunting. Having spotted its potential to become her dream garden, she moved through the house to the shop at the other end – the perfect space for a photographic studio. And that sealed the deal.

Then the work began. Sally painted the entire interior white, except for one metallic gold wall in the living room and one silver wall in the downstairs bedroom. "It was not naturally a light, sun-filled house, nor does it have big spaces. White is fresh and clean; it makes small rooms feel bigger and I have lots of art which suits an inert background."

The garden already had a lush, tropical ambience but it has evolved into a more Zen-like space. Sally has planted a fairy bamboo hedge, established lotus flowers in the pond and found places for her beloved collection of scented orchids. Their "sensuality and unusual animal-like forms" have become a bit of an obsession. >

PORTRAIT OF SALLY: SAM SEATH

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THIS PAGE A painting of Sally by friend Carol Bucknell sits above a lacquered Chinese cabinet. Sally's artwork *Kyoto Bosatsu* is a female Buddha figure overlaid with pressed rose petals and rewarewa flowers.
OPPOSITE The guest bedroom doubles as a make-up and changing room for Sally's studio; above the bed is her work *Guadalupe Robe*. White lilies and a ceramic lotus decorate a serene corner in Sally's bedroom. The stainless steel flower was found in a Spanish market. Sally made the printed fabric over the window in her bedroom; it features a series of images taken in Kyoto.

"Some of them, *Cymbidium tracyanum* for instance, look like creatures – wild, exotic and jungly. The perfume is divine, an almost overwhelming hybrid of pineapple, banana, gardenia and frangipani."

After a lengthy career as a magazine photographer, Sally's primary vocation is now her art photography, based around floral and botanical images.

"My thoughts have been hovering around plant material and spirituality, particularly Buddhism and these two interests have come together in floral mandalas," she says. "The all-encompassing sacred circle is perfect for expressing the beauty and complexity of the remarkable patterns in nature."

Since moving in, Sally has had her studio relined and painted white and installed storage units, daylight fluorescents and spotlights. Intricate arrangements of flowers can often be found on the floor, with Sally up on a ladder, leaning down to photograph them, or hovering over a camera capturing lushly detailed close-ups. "The studio butts up to the footpath and, when I feel like it, I pull the blinds up and let people walking by see what I'm doing. It's nice to share art and I enjoy listening to mums talking to their children about what they see."

Artists need someone to believe in their work and to encourage them during the unrecognised times and adman Kevin Roberts, of Saatchi & Saatchi fame, and his wife Rowena have been long-time supporters of Sally's work. They commissioned a series of botanical mandalas for their garden (the mandalas can be printed on vinyl, which holds its own out in the weather) and they buy a couple of new pieces every year. Their support has helped Sally to establish a place in the art world, she says.

To keep the energy and money moving, Sally also collects the work of other artists. Above her living room hearth, a Jeff Thomson butterfly flies with a lightness and elegance that belies its corrugated iron construction.

Sally also has a treasured collection of work by Melbourne glass artist Amanda Louden, who creates finely blown glass bowls and vases etched with botanic or insect images. "My son, Oliver, bought the first piece of Amanda's glass for me when he lived in Melbourne and attended Monash University." >

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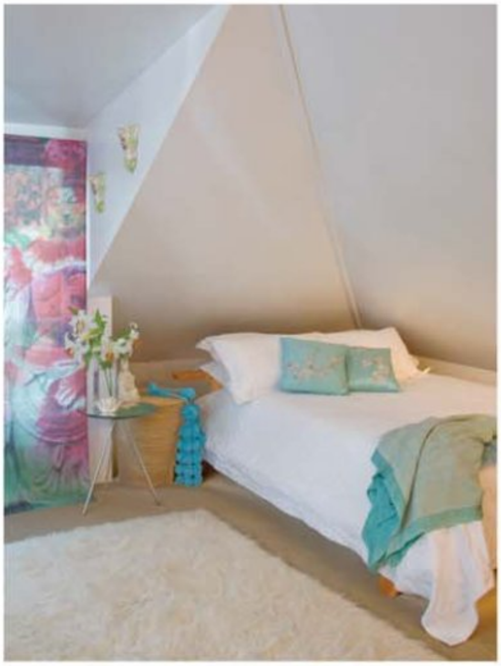

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"That first piece is a bowl etched with blue dragonflies and my love for it comes in layers: because it's a gift from Oliver, because I admire the fineness of her work and because the images in her glass work resonate with the images I choose for my photography."

Another favourite piece, this time her own, is a composite creation centred on an image of a female Buddha photographed in a temple in Kyoto. The image is surrounded by pressed rose petals from Oliver's graduation bouquet and rewarewa leaves. There are layers of meaning here too – around mothering and letting go.

Sally had Oliver when she was quite young, then struggled to establish her photographic career as a single mother short of time and money. But it all worked out – Oliver has a terrific job, a lovely wife and is just the kind of man she hoped he would be, she says.

Her bedroom, in an attic space built into the tall roof, is white with flashes of turquoise and cerise. The Lady Buddha also appears again, printed on the diaphanous curtain of her wardrobe. Sally's photographic art, her Zen philosophy and love of floral and botanic forms have come together to create the environment she wanted: uplifting and beautiful. ■

Sally sits in front of her most recent work, *Pacific Radiance*, part of an ongoing series using plant material collected from the Auckland Botanic Gardens; the intricate circular forms are constructed in the studio and then photographed.

PORTRAIT OF SALLY: SAM SEATH

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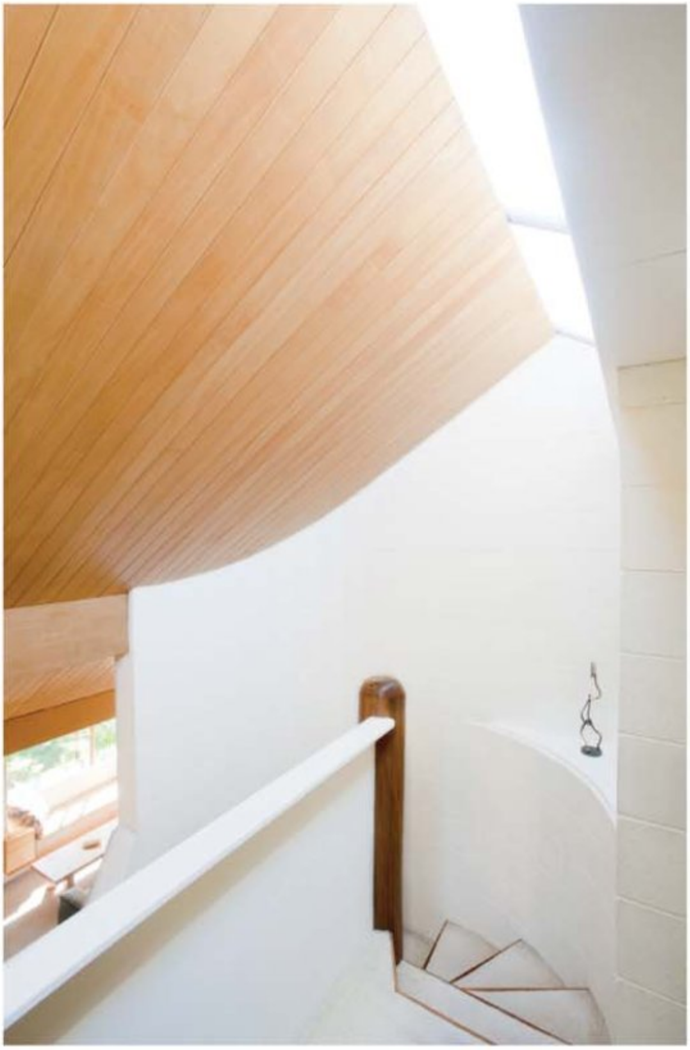

Living sculpture

The artistic daughter of acclaimed architect John Scott feels his creative spirit in the house he designed for her family

WORDS VIVIENNE HALDANE / **PHOTOGRAPHS** PATRICK REYNOLDS

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THIS PAGE The upper mezzanine floor of Ema Scott and Steve Wheeler's Haumoana home – designed by Ema's father, John Scott – juts out into open spaces that fan off from a curved wall encasing the spiral staircase. **OPPOSITE** A metal figurine on a ledge below the skylight is by Hastings sculptor Riks Terstappen. The view from the kitchen towards the stairs.

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THIS PAGE (clockwise from right) Ema describes the dining room as a cosy nook; she made the stone platter on the table. Ema Scott. Favourite photographs of John Scott collecting mussels on Waiheke Island in the 1980s. The wooden light shade in the foyer, above Ema's painting *Search & Rescue Woman*, was made by her father; the table was crafted by Hawke's Bay artist Peter MacLean.
OPPOSITE A built-in jarrah kitchen table makes an informal gathering place. White-painted concrete block work is a feature throughout.

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EMA SCOTT HAS a passionate connection to her home. That's not surprising, since it was designed by her father, renowned Hawke's Bay architect John Scott. As a sculptor working in stone, Ema says she is constantly inspired by it.

JC (as she calls him) created the house in 1989 specially for Ema's family: husband Steve Wheeler and their young son Maia. It was one of his last commissions before he died in 1992, leaving behind a legacy of work, including his landmark Chapel of Futuna in Wellington.

Down to earth, brilliant and sometimes unorthodox (he often visited clients in shorts and bare feet, scribbling plans on the back of an envelope or scrap of paper), John Scott carved his own niche, fusing his Maori heritage with a raft of influences, from woolsheds to marae and bold geometric forms. "JC expressed himself through his architecture," says Ema. "He was reacting to a time of cultural turmoil in this country that signalled the beginning of a new era."

An ancient, gnarled macrocarpa and a massive ombu tree dominate the entrance to the Scott-Wheeler property – known as Stonepeace – at Haumoana near Napier. Ema feels strongly about this piece of land. "It seems natural to honour it because a generation of our family has laid down some very well-meaning intentions for it." >

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THIS PAGE (clockwise from left) A built-in seat in the living room is a sunny spot year-round. Red-painted eaves were John Scott's signature and are used here for the corrugated canopy over the front door. Rough-cast concrete is a feature of the exterior and interior. Kete hang in the foyer. **OPPOSITE** The Scott-Wheeler house is nestled in the garden and surrounding landscape; a smooth lawn meets Grange Creek.

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"The traditional reference to the wharenui – beams and low eaves – is expressed in a modern way"

The house is shielded from view by tall silver poplars entwined with ropes of spiralling ivy. Nestling a building into the immediate landscape was an integral part of John Scott's design concept.

For JC, says Ema, architecture was a craft and he enjoyed having his clients become actively involved. Ema and Steve helped to build their house using timber milled onsite: black poplar for the heke (tongue-and-groove lining/sarking) and macrocarpa trees for the beams that became the tahuhu (ridge pole) of their home.

Steve, who works as a viticulture scientist on local vineyards, cherishes the time he spent working alongside his father-in-law. "It was a huge privilege and life-changing experience to build our home with JC."

Concrete blocks were a signature building material for John Scott and they're used again at Stonepeace, painted white to create a restful living area with windows framing glimpses of the garden. "When JC came to visit, sometimes he'd sit in the bay window on the lowest level and look up to the skylight and appreciate his work," recalls Ema. "We enjoy doing the same thing."

After studying architecture in Auckland, John Scott returned home to Haumoana in the 1960s: it was the place where he felt most comfortable. "He worked with an entourage of draughtspeople and there were always interesting creative folk and clients coming and going," says Ema. "Our mother Joan played a pivotal part in that. She was a gracious and nurturing mother to us six children and created a sense of community within our whanau."

As a fervent advocate of her father's work, Ema loves to talk about the layers of meaning she sees embedded in it.

"The traditional reference to the wharenui – beams and low eaves – is expressed in a modern way. Open spaces fan off from a spiral concrete staircase that is anchored by two pou tokomanawa [supporting poles]. JC harmoniously fused past and present in his architecture, adding mythological meaning as he went, such as this staircase on which we spiral through life daily, up and down." >

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THIS PAGE (from top) The metal sphere at the front entrance is by Hawke's Bay sculptor Will Jameson; in the foreground is a 'Maia' bowl by Ema. Her stone work (above, left and right) was etched by Steve; the Maori words say: "We come from love and return to love". "Peace fronds" by Ema in a quiet corner of the garden.

The dining room is a cosy nook typical of the architect's love of intimate spaces – from here you can gaze out to Grange Creek and its graceful pohutukawa.

Artwork on the walls, most of it done by family members, provides evidence that the creative gene has flourished. Ema's brother Jacob Scott, who also lives on the property, is a well-known local artist and Maia (now 19) is studying design at EIT in Hawke's Bay and doing an apprenticeship with printmaker Rakai Karaitiana.

"We were always encouraged to express ourselves as children," says Ema, a former teacher and keen jazz blues singer. But it's her home she credits with her inspiration to begin sculpting in stone. It is, she says, "like living in a sculpture". Her father honed down to the essential, "and that's what I like to do".

There's an eye-catching beauty and simplicity to the lines of Ema's sculptures and she's kept busy with commissions. Ten years ago, Steve built a gallery adjacent to the house, which goes by the name of Kohatu Humarie.

Ema and Steve's place is often filled with visiting groups who come to admire the garden and the architecture, and when the many varieties of rhododendron bloom in spring the place teems with keen gardeners. Sharing their home is something the couple enjoy, says Ema, and continues a tradition of "welcoming generosity". ■

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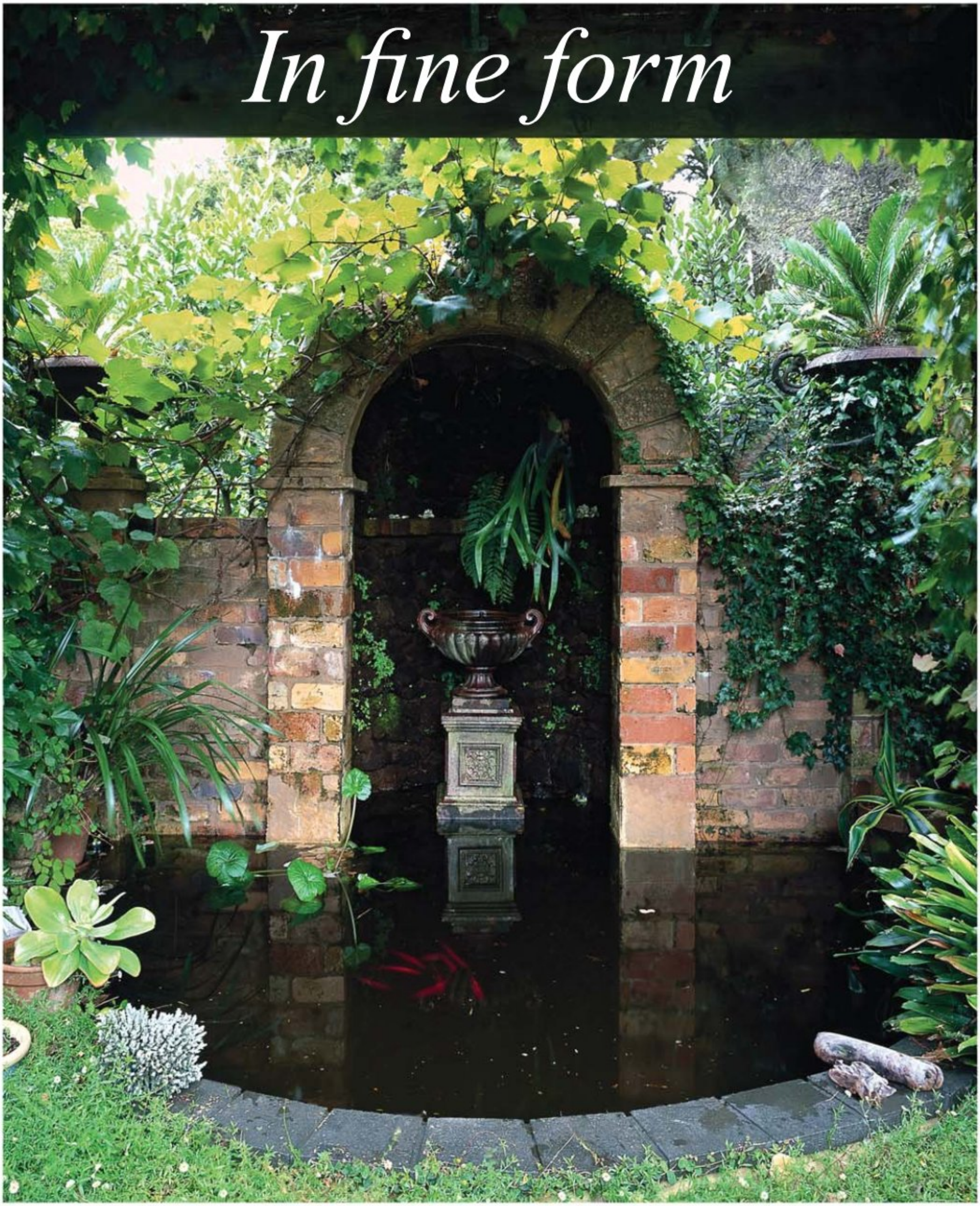
In fine form



With a little help from their friends, a Waimauku couple have created a garden that's an alluring blend of simplicity and sophistication

WORDS SARAH BERESFORD / **PHOTOGRAPHS** GIL HANLY

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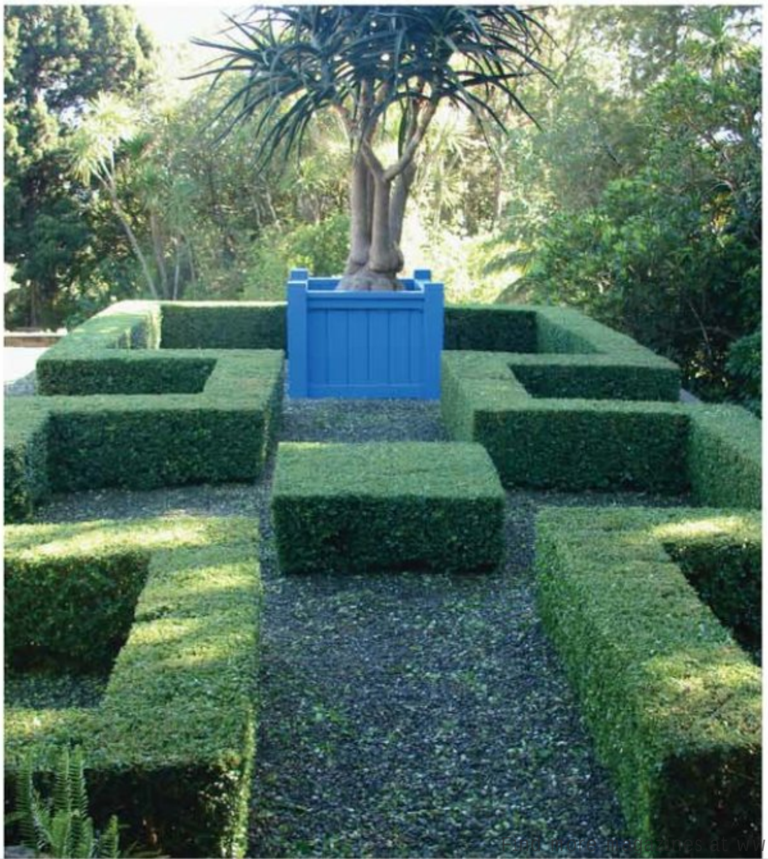
THIS PAGE A grapevine-covered verandah frames the sides of Richard Matthews and Seng Cheah's Waimauku house. Clipped, wavy lines of Japanese buxus lead down to the bush. The knot garden. **OPPOSITE** Richard designed the brick grotto at the far end of the courtyard.



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THIS PAGE The lounge on the western side of the house enjoys the sun all afternoon and has lovely views over the garden. Richard Matthews (left) and landscape designer Christopher Masson.

DRIVING DOWN THE long, bush-fringed lane that leads to Nurse Hill in the Waimauku hills of south-west Auckland, it's easy to feel that you're entering a special kind of sanctuary. Fifteen years ago, Richard Matthews and Seng Cheah saw the potential of a rundown former district nurse's house on the 3.6ha property and bought the plot as a place to escape city life at the weekends.

The pair were living in an apartment above their shop, Richard Matthews Antiques, in Remuera at the time. "We loved being here so much that, after three months, we decided to rent out the apartment and shops we owned and move here permanently," Richard explains.

It is easy to see why the couple fell so quickly for the charms of Nurse Hill. The house and garden are on a shelf of flat land 287m above sea level. You feel part of the landscape here, surrounded by thick native bush, with spectacular bird's-eye views over the valley below, stretching towards the Kaipara Harbour.

A lot of work has gone into creating the garden and developing the house over the intervening years and the pair have had the benefit of some stellar landscaping advice. Christopher Masson, UK-based, New Zealand-born landscape designer to such luminaries as Lord Snowdon and Madonna, is a childhood friend of Richard and visits often, with plenty of advice on gardening projects.

"Criticism is always veiled," Richard says, chuckling. "He'll say things like, 'It's nice to see you having fun with annuals', when he means they have no business being in that part of the garden." >

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THIS PAGE (clockwise from above) A towering *Aloe bainesii* is the focal point of the knot garden. The hot pink flowers of the rose 'Mutabilis' are set off against a sea of blue agapanthus. Drifts of the soft foliage and flowers of blue and purple salvia are contained by clipped hedging.

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THIS PAGE (clockwise from above) Form, foliage and flowers combine to create an eye-catching display; the Victorian gate is from England. Gates are used throughout the garden to demarcate different areas; this one came from Dunedin and leads past mature kanuka to a broad lawn. A huge potted papyrus makes a striking statement on a decked area that leads down to a viewing platform.

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THIS PAGE (from above) Virginia creeper scrambles over a pergola at the front of the house, surrounded by *Agave attenuata*, daisies, agapanthus and mounds of *Coprosma prostata*. Morris the tabby cat keeps vigil on steps lined with the succulent echeveria.

"Or he'll say, 'That hedge should be half the size' when he means that we should rip it out completely."

The garden has some wonderfully artistic features that set it apart. The grove of lancewoods (*Pseudopanax ferox*) underplanted with carex surrounding a Terry Stringer statue sets the tone at the entry. It leads the eye towards a long pergola covered in Virginia creeper (*Parthenocissus quinquefolia*).

"In New Zealand, you normally only see Virginia creeper growing on buildings and walls," says Richard. "But in Italy you see it everywhere, scrambling over pergolas and porticos. The effect is totally different and you wouldn't think to do it unless you saw it first."

Richard and Seng used to travel to Europe often. "We would spend three months each year in England and France, buying for the shop."

As a result the garden is full of references to European gardening tradition, given a creative twist. At the side of the house Richard has designed a grotto with mossy walls, trickling water and a classical urn centre stage. Virginia creeper-clad brick walls and a griffin oversee the proceedings.

Visitors are enticed forward to discover the grotto by a broad band of Japanese buxus hedging laid out in a semi-classical design. "We gave Christopher the measurements for the knot garden in feet, because that's what they use in the UK, and he presumed it was metres and came up with an immense plan that would never fit the space," says Seng. "It took us a while to sort out the confusion." >

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THESE PAGES (clockwise from above) An ascending series of wide decking steps leads up from the viewing platform to the front garden. On the lawn below the knot garden, a bench provides a vantage point. A stand of ancient totaras marks the garage and front entrance to the house. Seng's wild summer picking garden includes poppies, daisies and single coleopsis; behind it is one of several old sheds on the property. The verandah is shaded in summer by a grapevine planted 16 years ago.

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"When the hedges are trimmed, they look sharp enough to cut your hand on. That's because the man who does them for us, Bradley, is a former hairdresser," Richard comments wryly.

At the back of the house, Seng has a summer "picking garden" where all those offending annuals are kept corralled. He has a bit of a bugbear about the current trend for nurseries to offer only dwarf varieties of some of his favourites: "It drives you mad. If you want the full-sized varieties you have to collect the seeds yourself. Visitors come and look at the Queen Anne's lace or the cosmos and cornflowers and ask what they are. They don't realise that's their natural height."

At the side of this area an old shed and an equally antique truck are a whimsical nod to the property's past.

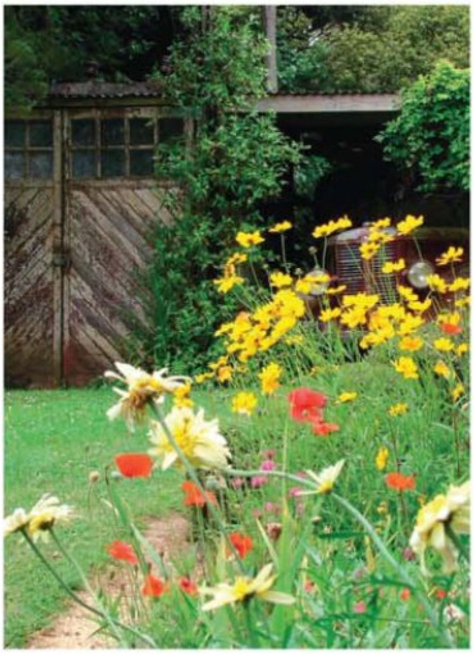
Plants are cleverly used to define the different areas of the garden. There are the mounds of coprosma that blur the side of the expansive lawn where it meets the bush, the brightly coloured salvias that billow along a garden path and the curved lonicera hedges that urge visitors to climb the stairs to the outdoor living space of the grape-covered verandah.

"Gardens are always changing," says Seng. "They're never the same from one season or one year to the next."

So do they have any more projects on the drawing board? "Only to make sure that it doesn't get any bigger. My father ended up needing six gardeners to help him, you know," says Richard, referring to prominent businessman Sir Russell Matthews, and Tupare, the famous New Plymouth house and garden where Richard grew up.

"I don't discriminate when it comes to common plants. They can be just as effective as unusual plants if used well. It's all about form, foliage and flowers."

See more at nzhouseandgarden.co.nz



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Tranquil spirit

Fifty years of work and care have transformed a barren, windswept riverbed into a serenely beautiful Canterbury garden

WORDS ADRIENNE REWI / **PHOTOGRAPHS** DANIEL ALLEN

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THIS PAGE The candyfloss blooms of flowering cherries herald spring in Lady Diana Isaac's Christchurch garden. OPPOSITE Bluebells fringe the driveway.

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DIANA, LADY ISAAC likes to walk in her garden at Harewood on the outskirts of Christchurch several times a day. It's a serene place that gives her immense personal satisfaction and, 50 years after she first began developing it, she's as enthusiastic as ever about its planning and future.

"I always wanted an English garden and that basic concept has never changed, but a garden is never static and now it is entering a new phase. I've been very involved with the family business for a number of years since my husband died and I haven't had as much time as I'd like for garden activities. Now that the weather is improving though, I'll spend the rest of the summer pruning, shaping and recreating."

Wandering in and out of the garden's numerous "rooms", weaving along the paths and walkways and pushing between scented shrubs and summer perennials about to burst into enthusiastic bloom, it is hard to believe that this lush paradise complete with turquoise-blue lake was once a barren gravel riverbed.

Diana and her late husband, Sir Neil Isaac, bought Clifton House and 4.45ha of windswept land in 1957. It wasn't just a future home – it would also function as a base for their company, Isaac Construction, with 1.2ha allotted to the business and workshops. Born in Devonshire, England, Diana met Timaru-born Neil on a troopship bound for India shortly after the end of World War II. >

THIS PAGE Swans glide past the small jetty in front of the lake house. The cool, shady verandahs of the lake house are a perfect place to relax on a hot Canterbury day. Lady Diana Isaac walks in her garden every day, usually accompanied by Mercedes, her friendly Jack Russell. **OPPOSITE** A feathery veil of green willow hangs over the artificial lake on the edge of the garden. The pathway leading to the lake house is bordered by buxus hedges.

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THIS PAGE The garden is crisscrossed by a network of pathways. **OPPOSITE** (clockwise from top left) Rhododendrons provide a burst of colour in spring. Six yellow-flowering magnolias are a highlight of the old orchard, where the long grass grows up around the last of the daffodils. Every spring the 36-year-old dogwood forms a creamy umbrella of blooms outside the garden room. Though some pathways are perfectly manicured, others are left to their own devices.

The couple were married in Delhi in 1946 and went on to build irrigation dams in remote parts of India before arriving in New Zealand in 1950. Nearly 60 years on, Diana is settled in to the extent of being appointed an Officer of the New Zealand Order of Merit in recognition of "services to business, conservation and the community" in this year's New Year Honours.

But it wasn't always a perfect match. "When we came home to New Zealand from India, I spent my first three years saying I couldn't possibly live here. I hated the winds – the nor'wester, the bitter easterly and the southerly – and they were worse for the fact that we had no garden then."

So it was hardly surprising that, though she loved the "very English" house on the Harewood property, which reminded her of her English roots, she was not impressed by the howling winds and dust-blown land that surrounded it. Diana had had no experience of gardening in England or India, but she had a good appreciation of what a garden should be after seeing hundreds of excellent examples in her homeland, and that became her inspiration.

"Because the house was very English, it needed an English garden. That was what I always wanted and I wasn't afraid of hard work. I bought books and read extensively to learn everything I needed to know."

The last thing she expected to find on the property was water but, having seen artificial lakes developed in other parts of town, she set to work to create her own. High-quality shingle removed during the digging was then used by Isaac Construction in the development of Christchurch's Memorial Avenue.

The beautiful lake, which covers close to 0.8ha, tapped into the Canterbury water table and has since served as a constant source of irrigation for the garden, as well as a sanctuary for the bird life Diana has always loved. >

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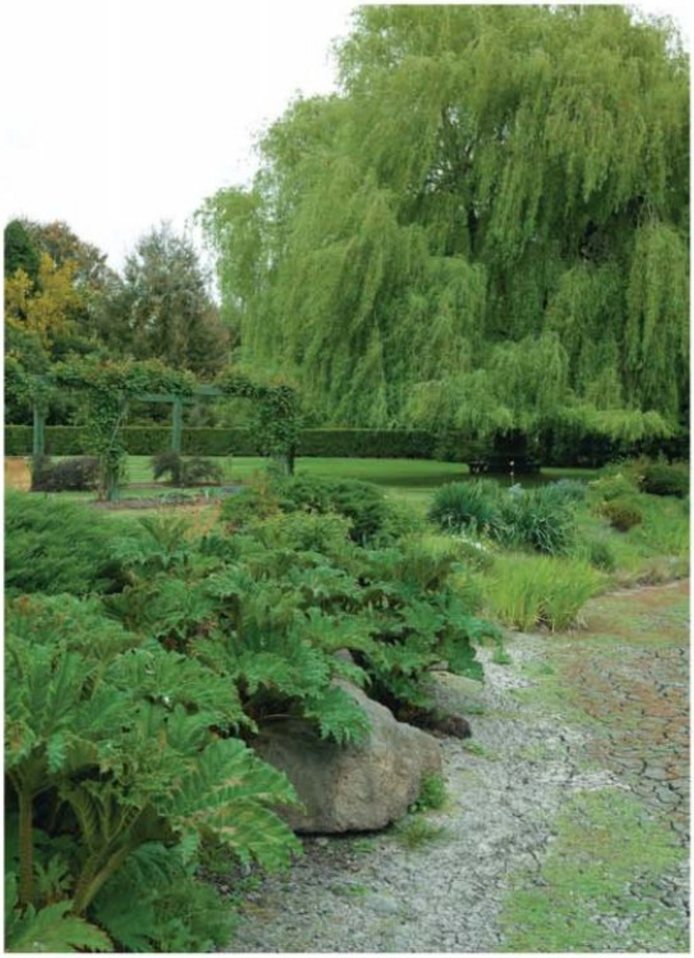

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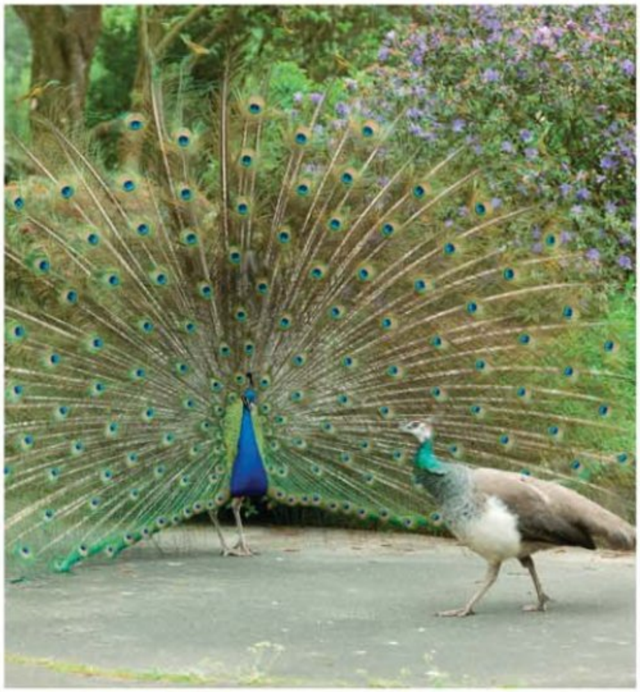

THIS PAGE Bomo, the Rhodesian ridgeback, on his favourite garden room sofa. Diana's garden in India was alive with peacocks; in Christchurch she acquired one pair and now the garden is filled with the high-pitched shrieks of their offspring.
OPPOSITE Diana has underplanted shrubs and large trees throughout the garden with a mix of evergreen and scented spring flowers. The veined, velvety leaves of hostas add to the mix of shapes and textures.

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Once the necessary shelter belts were established, the garden expanded over several years to cover its current 3.2ha. Diana has been happy for it to evolve of its own accord, rather than sticking to any overall plan. In the process she has created numerous garden corners and rooms with individual character, all linked and defined by walls, hedges and leafy pathways where peacocks roam freely.

A thick wall of trees – including birches, maples, horse chestnuts and magnolias along with a native woodland – now keeps the troublesome winds at bay and the interior garden is a sun-soaked retreat filled with colour and plant variety.

In late spring, the rhododendrons and camellias put on a lively display. Peonies and hostas burst through the newly rich soil and thousands of rosebuds fatten up for the summer tumble of colour. Outside Diana's favourite garden room, a 36-year-old dogwood is a shower of white blossoms and six beautiful yellow magnolias are the perfect complement for the last of the orchard daffodils.

From the garden room there is a clear view across the front lawn, framed by a single strand of flowering bougainvillea curling down the windows. "My husband always wanted me to plant a single big tree in the middle of the lawn," Diana recalls. "I'm so glad I didn't. I think it's much nicer just as it is."

When it comes to naming her favourite part of the garden, her answer is simple – "Wherever there is no wind". But she also loves the lake house. "Every garden should have a folly and the lake house is mine. I go there a lot to sit, especially when it's hot, and I enjoy the fact that it is often used for fundraising events. I do like the fact that I can share the garden. I get a lot of pleasure from knowing that it is lived in."

And her favourite plant? "I adore trees and I love camellias and rhododendrons. I did plant a native garden because I thought I ought to have at least one native corner, but now I'm sorry I never planted more kauri."

Other projects are already on the go though, including an outdoor dining room deep in the native woodland. "That will be fun to share." ■

Give your skin a lift

Sagging skin is rapidly becoming the No.1 skincare concern for mature women. Many brands claim to help. But one has the innovation – and proof – to promise results.

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*Source: Consumer Science Advanced Solutions – Focus Group in France, December 2003.
**Clinical evaluation eight weeks. Facial contour: result obtained on three subjects, average 0.7mm, 18 subjects. Eyelids: result obtained on four subjects, average 0.8mm, 29 subjects.

FACE FACTS

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Reference: 1. Claratyne Approved Product Label. TAPS:NA3732 BGA090906F NZH&G_FP

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ASK AN EXPERT

I have started growing native grass trees in pots as I do not have a garden of my own. Most of the specimens are doing fine but two, *Dracophyllum rosmarinifolium* and *D. longifolium*, have both died off. It starts with the tips of the outer leaves and spreads downward, then the inner layers of leaves die off until the whole branch is dead. Any ideas?
Sharon Heatherbell, Mt Cook Village

Terry Hatch from Joy Plants, Pukekohe, responds: Dracos hate fertilisers because the phosphate burns. Use bush or peat mould and perhaps a smattering of sheep pellets. They also hate being sprayed. Don't let the pots dry out – they've got very fine hair roots – and, while the leaves can get a bit of sun, keep the pots in a cool, shady place.

Got a pesky gardening problem you just can't solve? Email your question to **sally.duggan@nzhouseandgarden.co.nz** and we'll ask an expert for their advice.

Cuttings

Snippets of news from the gardening scene

DOWNSIZING AT THE BEACH

Until four months ago, readers Alan and Pauline Tantrum had never grown vegetables. Now, they're eating homegrown silverbeet, broccoli, bok choy and lettuce. The rapid construction and planting of the potagers (two 2.4m x 1.2m boxes) at the new Kapiti Coast home they have built for their retirement so impressed their son, California-based photographer Mark Tantrum, that he sent pictures to us at *NZ House & Garden*. Alan and Pauline are modest: "We're amateurs," says Pauline. They do warn, though, that vegetable gardens are not low maintenance. "It's time-consuming," says Alan, "but ultimately very satisfying."

Vegetable-growing advice for newbie gardeners
1 Start a compost heap using any biodegradable material – newspaper, lawn clippings, vege peel, coffee grounds, sawdust etc – but no meat or dairy products.
2 Prepare your soil in autumn by digging over thoroughly and adding compost; add a handful of lime per square metre in late autumn.
3 Mulch after planting using any composted material (pea straw is excellent too) and water regularly.

10 TIPS FOR KEEPING CUT FLOWERS FRESH

DON'T
- Use blunt scissors to cut the stems; this inhibits water uptake and causes bacteria to multiply more quickly.
- Mix daffodils or narcissi with other cut flowers; they emit latex from their stems which shortens the lives of other flowers.
- Put flowers near a bowl of fruit; ripening fruit prematurely ages flowers.
- Place flowers in a draught or in direct sunlight or overly warm central heating.
- Put copper coins, lemonade, bleach or aspirin in the water; these popular "tricks" don't actually work.

DO
- Choose blooms with firm petals and buds that show a hint of colour to ensure they'll open.
- Use cut flower food; this contains the correct ingredients to lengthen their lives.
- Use very clean vases and containers; bacteria kill flowers.
- Cut stems at an angle; this creates a bigger area to draw water from.
- Use lukewarm water; there's less oxygen in it (the exceptions are certain spring flowers, such as daffodils and tulips, which prefer cold water).

HOW TO: LOOK AFTER POINSETTIAS

With their lush, bright foliage, poinsettias (*Euphorbia pulcherrima*) are often the plant-givers' gift of choice at Christmas. Although we most often associate these Mexican natives with the festive seasonal colours of red and green, you can buy them in a plethora of shades, from stark white and peachy creams to vivid pinks and reds. Many people treat them as annuals, but there's no need to banish them to a corner once Santa's left town; poinsettias are hardy and easy to look after. Keep them indoors, avoid extremes of temperature, expose to indirect sunlight, keep soil moisture at light to moderate levels (never leave in a dish of water), feed with liquid fertiliser monthly and they'll still be around next Christmas.

PHOTOGRAPHS: STOCKXPERT (POINSETTIA); MARK TANTRUM (VEGE GARDEN); NATIONAL FLOWER PROMOTION GROUP (CUT FLOWERS)

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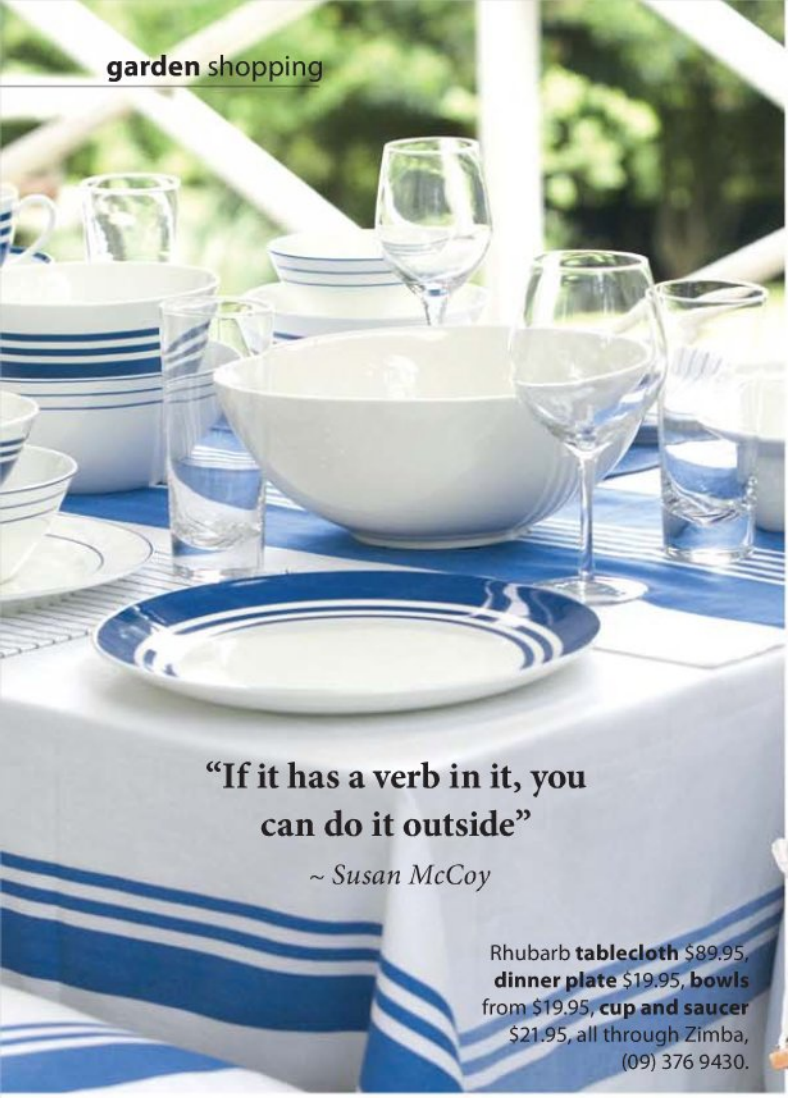

"If it has a verb in it, you can do it outside"

~ Susan McCoy

Rhubarb **tablecloth** $89.95, **dinner plate** $19.95, **bowls** from $19.95, **cup and saucer** $21.95, all through Zimba, (09) 376 9430.

FOR THE GREENIES

Normann Copenhagen grass **vase** $214 from Design Denmark, (09) 361 3333.

Garden magic

Spruce up your outdoor settings with a change of soft furnishings. Wallace Cotton's garden range is affordable enough to swap out when mood – or budget – takes you. Garden **hammock** $109.90 and **box cushion** $39.90, both from Wallace Cotton, 0800 222 122.

Fresh ideas

Gather up the extras for life in the ozone

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Rosti **salad bowl** (left) $48 from Design Denmark, (09) 361 3333.

Roll over

Beach ball $39.40 from Hedgerow, (09) 524 0843.

STYLISH STRIPES

If you're looking for homewares with a contemporary edge that are also hard-wearing and stylish, check out the Rhubarb outdoor range (right). Realistically priced, it's available at stockists throughout the country. **Tumblers** $7.95, **salad servers** $12.95, **dinner plate** $17.95 and **tray** $54.95, all from Ballantynes, 0800 184 000.

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Dedon Stream Collection by EOOS. The new STREAM collection epitomises the essence of lively gatherings with family and friends and gives the classic bench a new look – light, yet multifaceted. This collection encompasses the whole range of benches – with or without armrests – as well as stools, chairs and dining tables, which can be combined in ever-changing variations. The result is visual diversity and flexible elegance. Available in bronze or titanium from **Domo**, (09) 921 5574 or (03) 379 8818.

Summer style

Fabulous items for enjoying summer days and nights

Sunbeam GB2100 Metro BBQ. Love cooking outdoors but short of space? The Sunbeam three-burner Metro BBQ is easy to assemble and clean and cooks as well as its larger Sunbeam counterparts, with the advantage of being super-portable. Its compact size, combined with big-BBQ features, makes it ideal for decks or smaller backyards. Available from leading electrical retailers. RRP$799.

This multi-faceted partition provides privacy while its organic structure, which can even be decorated with flowering plants, is an intriguing treat for the eyes. Dedon Green is constructed from durable materials, sturdily supported by braces mounted on the floor surface. Also featured here are Dedon Seashell side chairs in bronze and a Dedon Satelite white side table. Available at **Domo**, (09) 921 5574 or (03) 379 8818.

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Enjoy a taste of summer all year round with aluminium louvres from **Louvre Systems** and have custom-made and competitively priced protection from the sun and rain at your fingertips; add side panels to keep out the wind for outside living any time. For all applications of louvres, including fences, gates, privacy screens and architectural features, contact Louvre Systems, 0800 313120, or visit us online at www.louvresystems.co.nz.

Timeless style. Enhance your outdoor living area with our hand-forged iron furniture designs. Locally crafted since 1966 in our Morningside fabrication plant, our furniture is available in contemporary and traditional styles through leading stockists nationwide. **Ironcraft**, (09) 849 6761, www.ironcraft.co.nz.

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Al fresco style is within your reach this summer! Mix retro geometric patterns with vibrant tropical colours, pieces that are all hand picked for you by Peter Reid and Graham Dickie.

Whether it's al fresco meals, lazy morning brunches or picnics by the beach, there is a perfect piece for your summer lifestyle and home. Big on Style. Low on Price. IT'S IN OUR NATURE.

FOR GREAT STYLE TIPS & A LOOK AT MORE OF THE SUMMER RANGE GO TO **WWW.THEWAREHOUSE.CO.NZ**
Republic Revolution Collection available in selected stores.

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A family tradition

Follow our detailed guide to cooking the perfect Christmas dinner

RECIPES & FOOD STYLING JO WILCOX / **STYLING** CLAUDIA KOZUB / **PHOTOGRAPHS** MELANIE JENKINS

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Menu

Cherry Champagne Cooler

Prawn Timbales
with Lemon Aioli

Herbed Roast Turkey with
Cranberry Stuffing Bacon Rolls

Vegetables of choice served with:
~ Caraway & Honey Oil
~ Herb & Garlic Dressing
~ Toasted Almond & Dill Butter

Spiced Pavlova Stack
with Marinated Fruits
& Marsala Cream

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Prawn Timbales with Lemon Aioli

Light, delicious and fabulous looking, this is the ideal starter. You will need eight ½-cup-capacity moulds – we used inexpensive plastic timbale or dariole moulds (from kitchenware shops) but small tea cups or glasses would also work. To ensure a perfect wine match with this course, serve the same wine that you use in the recipe.

About 40 cooked peeled prawns (4-5 per person)
1 small red onion, finely diced
1 large firm ripe tomato, seeded and finely diced
1-2 tablespoons chopped fresh herbs, eg dill, parsley, chervil
3 teaspoons gelatin
½ cup sparkling wine or riesling
1 teaspoon finely grated lemon zest
1 teaspoon salt
Baby lettuce or micro salad for garnish
Lemon aioli:
½ cup aioli (we used Kato brand)
½ lemon, juice and finely grated zest

Slice prawns in half through the back. Arrange 3 prawn halves in the base of each mould (no need to grease them first). Sprinkle with a light layer of red onion, tomato and herbs. Repeat with another 3 prawn halves and another layer of onion, tomato and herbs. Finish the moulds with a layer of prawns.

Place ½ cup water in a small jug and sprinkle gelatin over. Leave to swell for 5 minutes then heat gently over hot water or in the microwave on medium power until dissolved. Add wine, zest, salt and a further ¾ cup water. Slowly pour liquid into prawn moulds and release any air bubbles by tapping the sides and gently poking a knife down the inside. Ensure the jelly mixture is evenly distributed; this will help when it comes to releasing the timbales from the moulds. Chill for at least 2 hours or overnight to set.

Aioli: Combine aioli, juice and zest.

To serve, run a sharp knife around the top of each mould and invert on to serving plates (briefly dip the base in warm water if stubborn). Garnish with aioli and salad. *Serves 8*

Preparation plan

This work plan aims to get things done as far ahead as practicable so Christmas Day is relatively easy on the cook. Allow for extra cooking time if your turkey is bigger than 5kg. If you have a large or double oven it may be possible to roast the meat, stuffing and veges all together.

1-2 weeks ahead:
Veges: Make herb dressing and caraway oil. Make and freeze almond butter.

3-4 days ahead:
Turkey: Begin defrosting if frozen.

2 days ahead:
Turkey: Make herb butter and marinate cranberries for stuffing.
Dessert: Marinate dried fruits.

Day before:
Cooler: Pit cherries (if using fresh) and juice limes and store them separately, covered, in the fridge. Make ice cubes.
Starter: Make timbales and place in fridge to set overnight. Mix lemon aioli.
Turkey: Stuff with onions, tie legs, cover with herb butter, put in baking pan, cover with foil and return to fridge. Make bacon rolls, place on lined tray and store, covered, in the fridge.
Dessert: Make pavlova layers and store in an airtight container.

Christmas Day
4½ hours before start of meal:
Turkey: Take from fridge.
Veges: Prepare, ready to cook as needed.

3½ hours ahead:
Turkey: Place in preheated oven.
Dessert: Mix Marsala cream; keep chilled.

2½ hours ahead:
Turkey: Baste with remaining herb butter.
Dessert: Assemble and place in fridge.

1 hour ahead:
Cooler: Place ingredients in blender jug and put in fridge. Shred mint.
Turkey: Baste turkey with pan juices and return to oven uncovered.

30 minutes ahead:
Turkey: Take turkey from oven, cover and leave to rest. Baste bacon rolls with oil and place in oven. Make gravy.
Veges: Place roast veges in oven.
Boil potatoes.

Serving time:
Cooler: Blend just before serving.
Starter: Turn out and garnish while guests are enjoying drinks.
Veges: While starter is being served, cook green vegetables and add dressings.
Dessert: Dust with icing sugar just before serving.

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Cherry Champagne Cooler

Delight your guests with this sparkling pre-dinner cocktail. Fresh, canned or frozen fruit can be used.

- 1 cup pitted cherries or raspberries or a mixture of both
- 2 cups small ice cubes
- ¼ cup cherry liqueur or similar
- 2 limes, juiced
- 1 bottle champagne or sparkling wine
- 10 mint leaves, shredded

Place fruit, ice, liqueur and lime juice in a blender and process until slushy. Pour into a large jug and top up with wine. Garnish with mint. *Serves 8* >

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"The only blind person at Christmas time is he who has not Christmas in his heart"

~ Helen Keller

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Herbed Roast Turkey with Cranberry Stuffing Bacon Rolls

Making stuffing rolls instead of stuffing the bird itself eliminates much of the hassle of cooking a turkey. Save the pan juices to make excellent "cheat's" home-made gravy: use instant roast chicken gravy mix and add the strained juices plus extra water or stock as needed.

1 x size 5 turkey (about 5kg)
150g butter, softened
¼ cup chopped fresh herbs, eg sage, rosemary, thyme
1 teaspoon celery salt
2 large onions, peeled
3 cups chicken stock
Stuffing rolls:
1 orange, juice and finely grated zest
2-3 tablespoons brandy
1 cup dried cranberries
50g butter
1 red onion, finely diced
1 clove garlic, crushed
1 tablespoon chopped sage or thyme
3½-4 cups fresh soft breadcrumbs
2 eggs, lightly beaten
4 rashers streaky bacon
Olive oil for brushing (or olive oil spray)

Line a large roasting dish with baking paper. Rinse turkey cavity and pat dry.

Combine butter with herbs and celery salt. Place turkey in roasting dish and stuff the onions in the cavity. Tie the legs together with kitchen string and tuck the wing tips under the bird to prevent them from burning. Generously brush all over with about half of the seasoned butter.

Preheat oven to 175°C. Pour chicken stock into dish and cover loosely with foil. Roast 1 hour then baste turkey with remaining butter and ladle over stock and juices. Roast for another hour, baste again, remove foil and roast for a further 45-60 minutes. Test meat in the thickest part; juices should run clear. Take from oven, drain off pan juices for gravy and place foil over turkey to keep warm.

Stuffing rolls: Mix orange juice, zest and brandy. Add cranberries and leave to marinate for at least 30 minutes.

Heat butter in a shallow pan and sauté onion, garlic and herbs for 2-3 minutes until softened.

In a large bowl combine breadcrumbs, cranberries and their marinating liquid, the sautéed onion and beaten eggs. Blend together to form a soft, pliable mixture. Divide into 8, form into logs and wrap each one in half a rasher of bacon.

Place stuffing rolls on a lined baking dish and brush or spray with olive oil. Bake in oven for 30 minutes. *Serves 8, with leftovers for the next day*

Caraway and Honey Oil

This is a lovely dressing for finishing simple roasted vegetable salads – we used baby carrots and red capsicums. It also works well as a marinade for grilled chicken or seafood.

½ cup olive oil
¼ cup lemon-infused olive oil
¼ cup liquid honey
2 tablespoons sherry
2 teaspoons caraway seeds
1 teaspoon smoked paprika
1 lemon, juice and finely grated zest

Place oils, honey, sherry, caraway seeds and paprika in a small saucepan and heat gently until quite warm but not boiling. Let cool then add lemon juice and zest and season to taste with salt and pepper. Keeps at least 2 weeks, stored in a clean jar in a cool cupboard. Toss with warm vegetables before serving. *Makes about 1½ cups* >

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What to drink

The first rule of Christmas dining is: "There must be bubbles". Try **Lindauer's Sparkling Sauvignon Blanc** ($14) for a crisp, passionfruity fizz with the cocktails or prawn timbales. If you prefer a more traditional option, open **Morton's Méthode Traditionnelle** ($19).

Roast turkey rocks with rich, tropical chardonnay; the award-winning **Stoneleigh Marlborough Chardonnay 2008** ($19) is stunning, or try **Mission Estate's 2008 Chardonnay** ($16) for a lovely creamy texture. Don't fret if you prefer reds because the turkey's cranberry stuffing bacon rolls cry out for pinot noir and the **Alexia Wairarapa Pinot** ($22) will hit the spot perfectly.

Seifried's Sweet Agnes Riesling Ice Wine from Nelson ($20) will complete the feast perfectly – its honeyed, toffee-laden deliciousness is a great match for the dessert.

Yvonne Marie Lorkin

Herb and Garlic Dressing

This delicious dressing is great on green veges, pasta salads and the classic tomato, basil and mozzarella salad. We tossed it through asparagus, snowpeas and baby lettuce. White balsamic vinegar (sometimes labelled "condiment") can be found in supermarkets and delis.

- 1 cup extra virgin olive oil
- ½ cup each (packed): basil and coriander leaves
- 1 teaspoon crushed garlic
- 1 teaspoon grated fresh ginger
- 2 tablespoons lime juice
- 1 tablespoon liquid honey
- 1 tablespoon white balsamic or white wine vinegar

Using a small blender, stick blender or mortar and pestle, blend together oil, herbs, garlic and ginger until finely chopped. Add lime juice, honey and vinegar and season to taste with salt and pepper. Dressing will keep for about 2 weeks stored in a clean jar in the fridge. Bring to room temperature before using.
Makes about 2 cups

Toasted Almond and Dill Butter

As with the previous two dressings, this recipe will make more than you are likely to need on Christmas Day, but the leftovers will be handy for quickly tarting up other dishes over the festive period. Here we used it on boiled baby potatoes but it is also wonderful with steamed fresh asparagus and roasted root vegetables or over fish.

- ¾ cup sliced almonds
- 100g butter, softened
- 1 tablespoon chopped fresh dill
- ½ teaspoon finely grated lemon zest
- 1 teaspoon sea salt
- Cracked or freshly ground pepper

Place almonds in an unoiled frying pan and cook over moderate to high heat, stirring constantly, until golden. Cool.

In a medium bowl combine butter, dill, zest and seasoning. Fold in toasted almonds. Wrap and store in fridge for 3-4 days or freeze. Toss butter with hot vegetables or dot on top before serving.
Makes about ¾ cup

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Spiced Pavlova Stack with Marinated Fruits and Marsala Cream

This stunning dessert solves the dilemma of how to serve a cold pudding but still enjoy traditional flavours. Brandy can be used in the cream instead of Marsala (a sweet fortified wine) if preferred; the alcoholic intensity will just be slightly more pronounced. Once the stack is assembled the meringue will start to soften but the flavour will only improve.

Pavlova:
6 egg whites
1½ cups caster sugar (reserve 1 tablespoon)
1 teaspoon balsamic vinegar (or malt vinegar)
1 teaspoon vanilla extract
2 teaspoons cornflour
1 teaspoon mixed spice
Marinated fruits:
1½ cups mixed dried fruits, eg raisins, dried figs, cranberries, chopped apricots, apple slices
¼ cup each: brown sugar, brandy
1 cinnamon stick
1 long strip orange peel (removed with a vege peeler)
Marsala cream:
300ml cream
3 tablespoons Marsala
To garnish:
Fresh raspberries or other summer berries
Icing sugar for dusting

Pavlova: Preheat oven to 150°C fanbake and line 3 baking trays with baking paper. Draw a circle of about 22cm diameter on each to use as a template.

Using an electric beater, whip egg whites to soft peaks. Gradually sprinkle in sugar, beating constantly until thick and glossy. Beat in vinegar and vanilla. Use a large spoon to fold in combined reserved sugar, cornflour and spice.

Divide meringue between the 3 trays and use the back of a spoon to spread into even discs. Bake 30 minutes then check to ensure they are not browning too quickly. If so, reduce temperature a little before continuing to cook a further 30 minutes or until dry to the touch. Turn off oven and leave pavlovas inside to cool. When cold, store between sheets of baking paper in an airtight container.

Marinated fruits: Mix all ingredients and marinate for at least 2-3 hours.

Marsala cream: Beat cream to soft peaks and fold in Marsala.

To assemble dessert, place 1 meringue layer on a serving plate or stand. Spread with a third of the cream, spoon over almost half the marinated fruits (discard cinnamon and peel) and top with second meringue. Repeat cream and fruit layers. Top with last meringue and decorate with remaining cream and fruits and some fresh berries. Dust with icing sugar just before serving. *Serves 8 generously*

For a recipe for Toffee Strawberries, plus a complete shopping list for this menu, go to nzhouseandgarden.co.nz

Silver and felt decorations, place mats (used as runner), bird cages and napkin (on tray) from French Country Collections, (09) 376 6440; tree, red glass decorations and felt ribbon from Le Forge, (09) 638 7900; other ribbons and striped wrapping paper from Scarlet Ribbons, (09) 476 5315; cups and saucers from Old Mill Road, (09) 360 0234; napkins (on plates), glassware, cutlery, crockery, serving dishes and utensils, carving knife and tray from The Studio of Tableware, (09) 638 8082; table and chairs from Freedom, 0800 373 336; girls' clothes from Trelise Cooper Kids, (09) 379 5005; flowers from the National Flower Promotion Group; vases and white cloth stylist's own. Thank you to Sue Fenwick for the use of her house and to her daughters Elyse and Kyla and friend Ella Ewing for modelling.

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White Christmas

Create home-baked gifts and delicate adornments in shades of snow

RECIPES BERNADETTE HOGG / **STYLING** CATHERINE HUCKERBY
PHOTOGRAPHS MELANIE JENKINS

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ABOVE With a little imagination the simplest items can be transformed into unique and inexpensive Christmas decorations, such as a flan tin with coconut and candles. **Candles** $32 (box of 30) from Retreat. **OPPOSITE** To make a hanging paper garland, take white A4 sheets and cut them into strips, leaving the centre uncut (fold the paper in half first to make this easier). Use transparent tape to attach each sheet at the centre to a length of cord or string, then twist it to create the garland effect. To make a simple banner, use translucent patterned paper and handmade paper cut to the desired size. Fold over the top edge of each piece and glue on to a length of string, leaving a long piece of string at either end for tying to the wall. **Paper** from Gordon Harris; Zimmer + Rohde 'Crash' **voile** $369/m (310cm wide) from Allium; French **chairs** $250 each, French **urn** $148, **jug** $40 and **platter** $85.90, all from Trees Co; **feather tree** $46.50 from Allium. >

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ABOVE Practise your origami skills and create individual decorations for trimming the Christmas table. Marble **table** $520 from Trees Co; Zimmer + Rohde 'Crash' **voile** $369/m (310cm wide) from Allium; plate and bowl stylist's own.
BELOW **Platter** $85.90 from Trees Co; Mondo **sauce bowls** $8.80 each from The Homestore; **ribbon** from Gordon Harris.

ABOVE Recycle with flair by wrapping gifts in newspaper and last year's Christmas paper then decorate with doilies and ribbon, lace and string. French **chair** $250 from Trees Co.

White Chocolate Brownie

This rich, fudgy slice (pictured left) is baked in a slab but can be cut into rounds or festive shapes with cookie cutters. The star pattern was made using a template cut from card.

- 250g butter, cubed
- 300g white chocolate melts
- 1 cup caster sugar
- 4 eggs
- 3 teaspoons vanilla extract
- 1¾ cups flour
- 1 cup white choc bits

Preheat oven to 150°C. Grease and line a 25cm x 30cm Swiss roll pan with baking paper.

Melt butter and chocolate melts together in a bowl over a saucepan of simmering but not boiling water.

In a separate bowl, beat sugar, eggs and vanilla until well combined. Stir in melted chocolate. Sift over flour and gently fold in; do not overmix. Stir in choc bits and transfer to prepared pan. Bake until golden and cake looks cooked around edges but is still a little soft in the centre, about 35 minutes. Cool completely in pan before cutting into pieces.

Serve dusted with icing sugar or make a white chocolate icing by melting white chocolate melts with a little cream to reach desired consistency. *Makes about 25 pieces*

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White Chocolate Truffles

Serve these sweet mouthfuls as an after-dinner indulgence. They also make a lovely gift, nestled in petit four paper cases and packaged in a box.

¼ cup cream
250g white chocolate melts
1 lemon, finely grated zest (about 1 tablespoon)
A few drops each: lemon and almond essences
¼ cup each: desiccated coconut, ground almonds
Coating:
Desiccated coconut, icing sugar or grated white chocolate

Place cream and chocolate melts in a heatproof bowl over a saucepan of simmering but not boiling water. Stir until chocolate is just melted. Remove bowl from heat and stir in zest, essences, coconut and ground almonds. Refrigerate until mixture is firm enough to handle, 45-60 minutes.

Using your hands, roll mixture into small balls then roll in coconut, icing sugar or white chocolate to coat. Store in an airtight container in the fridge. *Makes 25-30* >

Marble **table** $520 from Trees Co; dome **cakestand** $40 from The Homestore; **ribbon** from Gordon Harris.

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Individual Iced Christmas Cakes

These are best baked two weeks before they are iced to allow time for the texture to settle and the flavours to mature.

- 2 cups each: raisins, currants
- 1 cup mixed glacé fruits, chopped (eg cherries, peel, ginger)
- ¾ cup whisky, rum or sherry
- 250g butter, softened
- 1 cup dark muscovado or brown sugar
- ½ cup treacle
- 4 eggs
- 140g each: pecan nuts and blanched almonds, chopped
- 1 lemon and 1 orange, finely grated zest
- 1½ cups plain flour
- ½ cup self-raising flour
- 2 teaspoons each: ground nutmeg, ginger and cinnamon

Icing:

- About ⅓ cup apricot or strawberry jam, melted and strained
- 1kg soft white icing or fondant
- About ⅓ cup each: icing sugar and cornflour, sifted together

Place dried and glacé fruits in a large bowl with alcohol. Mix well, cover and leave overnight, stirring occasionally.

Preheat oven to 140°C. Grease eight 10cm tins (or tins of about 1½ cups capacity) and line the bases and sides with baking paper.

Beat butter, sugar and treacle until just combined. Add eggs one at a time, beating well after each addition. Stir in soaked fruit, nuts and lemon and orange zests. Sift over dry ingredients and mix until well combined. Divide mixture between tins and smooth tops.

Bake 1¼ hours or until a skewer inserted into the centre of a cake comes out clean. (If the tops are browning too quickly, cover loosely with foil.) Place on a cooling rack to cool completely before removing from tins then wrap individually in plastic wrap and store in a sealed container for 2 weeks before decorating.

Icing: Brush cakes with jam and fill any holes with small pieces of icing. Dust bench and rolling pin with icing sugar and cornflour mix. Divide remaining icing into 8 portions and roll out to about 3mm thickness. Place icing over cakes, pressing lightly and easing over the sides. Trim around base. Decorate as desired. If adding shapes, cut from icing; attach them with a paste made from icing sugar and water. *Makes 8*

ABOVE Create a unique table runner by stencilling delicate filigree patterns on to a large piece of card. Choose a pattern that's suitable and enlarge it on a photocopier, then trace the pattern on to stencil film and cut out. Using a small stencil brush, carefully paint the stencil area and allow to dry. We used Keay Colourscope **card** $4.50, Pebeo Studio acrylic **paint** $6 (100ml), **stencil film** $5.90 and **stencil brush** $8, all from Gordon Harris; French **urn** $148 from Trees Co; **flower bowls**, **plates** and **plaster flower** $35 each from Madder & Rouge; **snow dome** $47.50 from Allium; Lux **tablecloth** $765 from Siena; **cakestand** $30 and Silhouette **tumblers** $31.50 (set of 2), all from The Homestore; **baubles** priced from $4.50 at Allium.
ABOVE LEFT Maxwell & Williams White Basics **platter** $20 and faceted glass **teapot** $34.90, both from The Homestore; beaded snowdrop **decorations** $13.90 from Allium; **ribbon** from Gordon Harris.

STOCKISTS

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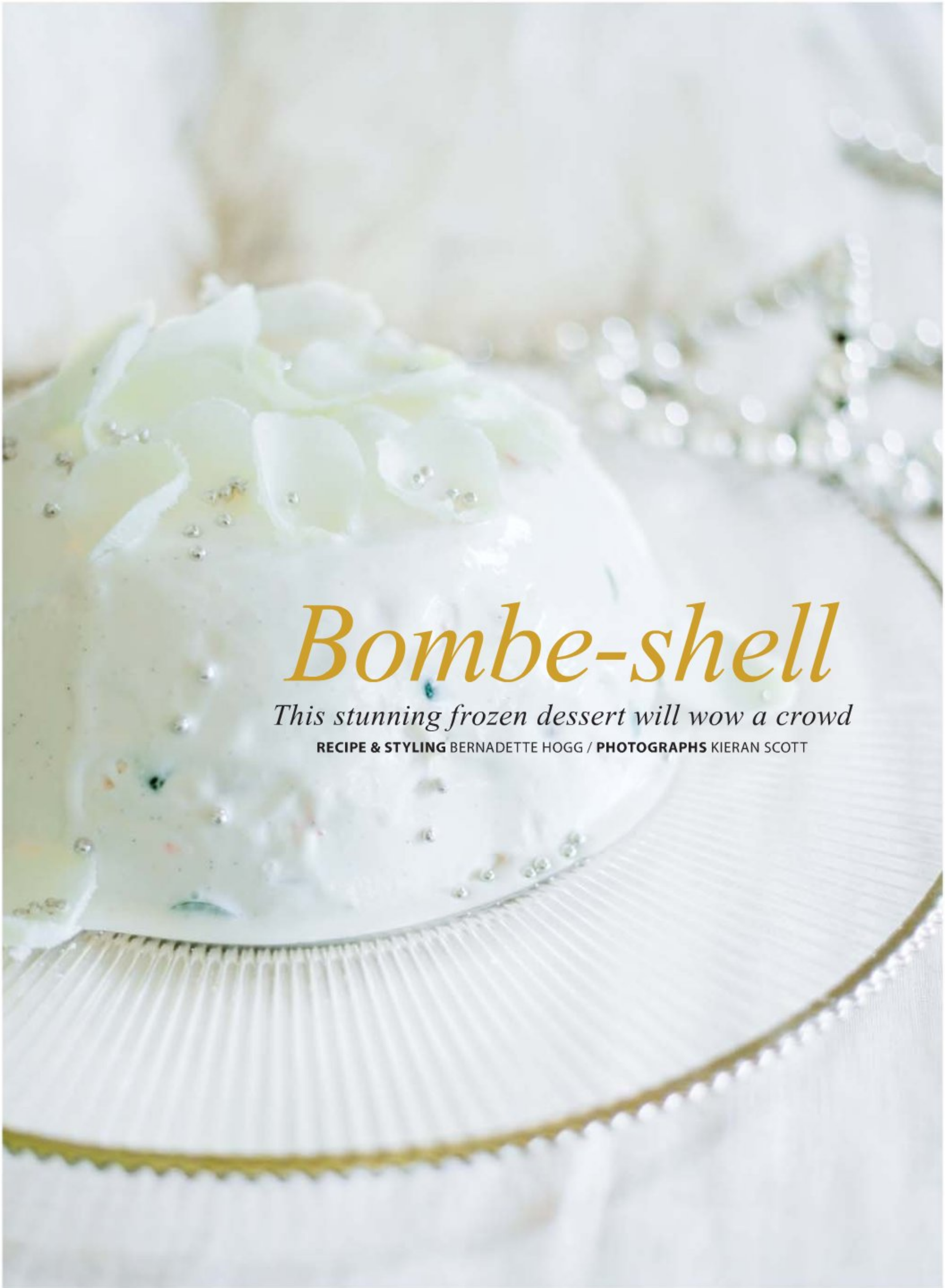

Bombe-shell

This stunning frozen dessert will wow a crowd

RECIPE & STYLING BERNADETTE HOGG / **PHOTOGRAPHS** KIERAN SCOTT

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Christmas Ice Cream Bombe

⅓ cup each: slivered almonds and pistachio nuts, lightly toasted
½ cup each: sultanas, raisins
⅓ cup currants
1 small lemon, finely grated zest
1 tablespoon lemon juice
1 teaspoon mixed spice
4 tablespoons rum
1 litre vanilla ice cream
¼ cup each: red and green glacé cherries, cut in half
1 litre chocolate ice cream

1 Place a 2-litre pudding bowl in the freezer for at least 3 hours. Mix almonds, pistachios, dried fruit, lemon zest and juice, mixed spice and rum in a bowl. Cover and leave for 2-3 hours.

2 Place vanilla ice cream in the fridge until soft enough to mix in the cherries. Using a spoon or spatula, spread ice cream around the inside of the frozen pudding bowl in an even layer. Refreeze until firm, about 2 hours.

3 Soften chocolate ice cream in the fridge and mix in the fruit and nut mixture. Spoon chocolate ice cream into the centre of vanilla ice cream. Smooth top, cover with plastic wrap and freeze overnight.

4 To remove bombe from bowl, dip base quickly into a basin of warm water and invert on to a chilled plate. Return bombe to fridge for 5 minutes before decorating. Cut into wedges to serve. *Serves 10*

Cook's notes

- You will need to begin this recipe at least a day before it's required. The bombe can be made up to two weeks in advance. Store in the freezer, covered with plastic wrap.
- It is important to work quickly with ice cream and to have all the preparation bowls and the serving plate well chilled.
- Ice cream will take about 30 minutes to soften in the fridge, depending on the shape of the container in which the ice cream was bought.
- You may find when spreading the layer of vanilla/cherry ice cream that it melts too quickly. Simply do your best and return the basin to the freezer for half an hour to firm the ice cream slightly, then remove and use your spoon to finish shaping and spreading quickly.
- If preferred, the bombe can be made using just one flavour of ice cream, in which case combine the cherries with the soaking fruit and fold the mixture through 2 litres of your choice of ice cream.
- Experiment with different ice cream flavours and with the fruit, nuts and alcohol you use. Add chopped or grated chocolate or replace the soaked fruit mixture with the equivalent quantity of Christmas mince.
- Use your imagination when decorating the bombe – adorn it with crystallised rose petals and silver cachous (balls), drizzle with chocolate, top with a sprig of holly and a sprinkling of toasted almonds or simply add fresh summer berries and a dusting of icing sugar.
- To make crystallised rose petals, brush the petals of spray-free roses with a little unbeaten egg white. Sprinkle with caster sugar and leave to dry for an hour or two on a lined tray. Petals will hold for a day if kept in a cool, dry place.

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Party plan

Prepare for the social season with these make-ahead recipes from our "best-loved" files

Spicy Beef Crêpe Rolls

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Kumara Cakes with Prawns and Saffron Mayonnaise

Kumara Cakes with Prawns and Saffron Mayonnaise

These irresistible mouthfuls are elegant yet quite substantial – perfect party fare.

- 2 medium golden kumara, peeled and grated
- 1 medium potato, peeled and grated
- ⅓ cup flour
- 1 egg
- Oil for frying, eg canola
- Good pinch of saffron threads
- 1 tablespoon hot water
- 4 tablespoons good-quality mayonnaise
- 1 teaspoon chopped fresh herbs, eg coriander and dill
- ½ teaspoon wholegrain mustard
- 15-20 freshly cooked prawns, peeled

Combine kumara, potato, flour and egg and season with salt and pepper. Place in a sieve to drain for 10 minutes, pressing down occasionally. Fry in hot oil in tablespoonfuls until golden.

Add saffron to the hot water and infuse 10 minutes. Combine mayonnaise, herbs, mustard, saffron and water.

Halve prawns lengthways and toss to coat in the mayonnaise. To serve, spoon the prawns and mayonnaise on to warm kumara cakes. *Makes about 30*

Make ahead: **The cooked cakes can be layered with baking paper and frozen for a week. Half an hour before serving, remove from the freezer, separate and thaw 10 minutes then heat 8-10 minutes at 170°C on lined baking trays. Prawns and mayonnaise can be prepared the day before and kept chilled.**

Spicy Beef Crêpe Rolls

(pictured previous page)

Rolled, sliced crêpes are easy to make and look impressive. Alternative tasty fillings include smoked chicken with mesclun, roasted Chinese duck and cucumber, and smoked salmon and avocado. Buckwheat flour (from health shops) gives the crêpes substance.

- 1 cup plain flour
- ½ cup buckwheat flour
- 1 egg
- ½ teaspoon salt
- About 1½ cups milk
- Spray oil

Filling:

- 300g spreadable cream cheese
- 1 teaspoon Dijon mustard
- Salt and freshly ground pepper
- About 300g hot and spicy beef slices
- 1 bag rocket leaves

Sift flours into a bowl. Add egg, salt and whisk in enough milk to make a thin batter. Rest batter 5 minutes.

Heat a small crêpe pan or similar and spray with oil. Pour in a little batter and swirl to cover base. When bubbles begin popping, turn crêpe over and cook a minute more or until golden. Remove and cover with a clean tea towel. Repeat with remaining mixture.

Filling: Combine cream cheese with mustard and seasoning until smooth. Spread a generous layer over crêpes. Arrange beef and rocket on top in a flat layer across the middle and roll up firmly. Cover with plastic wrap and chill at least 1 hour before cutting into bite-sized pieces. *Makes about 16 crêpes or about 48 pieces*

Make ahead: **Freeze the crêpes for up to a week, layered with baking paper and sealed in plastic. Thaw completely before filling and rolling them on the day of serving.**

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Goats' Cheese Tartlets with Herb Pesto

For those who aren't fans of goats' cheese, make these little bread-base tarts with cows' milk feta – they will be just as delicious. They're great served either warm or at room temperature.

- 12 slices white sandwich bread
- Olive oil spray
- 1 egg plus 1 extra yolk
- ½ cup cream
- About 100g goats' milk feta

Herb pesto:

- 1 cup fresh herbs, eg Italian parsley, dill, thyme
- 3-4 tablespoons olive oil
- ½ clove garlic

Preheat oven to 170°C. Cut 24 rounds from bread using a 6cm cookie cutter. Spray 2 mini muffin pans with olive oil. Line with bread rounds, pressing in with fingertips, and chill.

Whisk together egg, yolk and cream, seasoning well with salt and pepper. Crumble a small amount of cheese into each bread case and fill with egg mixture. Bake 12-15 minutes or until golden and set. Serve topped with a little herb pesto.

Pesto: Combine ingredients in a food processor. Add salt to taste. *Makes 24*

***Make ahead:* Cook and freeze tartlets a week or two in advance. Pesto can be made a day ahead.** >

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Fig, Prosciutto and Blue Cheese Pinwheels

The combination of sweet, salty and piquant flavours in these bread rolls makes an absolutely delicious mouthful.

- 75g creamy blue cheese
- 75g cream cheese
- 8 slices soft white sandwich bread, crusts removed
- 4 slices (about 60g) prosciutto, sliced in half
- 3-4 dried figs, sliced finely

Mash blue cheese and cream cheese together to form a smooth paste. Spread mixture generously over bread. Top with prosciutto and roll up firmly.

To serve, cut each roll into 3 pinwheels and decorate with a slice of dried fig. *Makes 24*

***Make ahead:* Make rolls a few hours ahead and store in the fridge covered with a damp tea towel. Slice into pinwheels just before serving.**

Watermelon and Peppered Feta Squares

These look stunning, taste amazing and are incredibly quick and simple to put together. Dried pink peppercorns are available from delis.

- ½ watermelon, seeds removed
- 150g cows' milk feta
- 1 teaspoon crushed pink peppercorns
- 1 tablespoon light olive oil
- 1 lime, finely grated zest
- 1 teaspoon finely chopped flat-leaf parsley
- 30 bamboo cocktail forks or picks

Cut watermelon into 30 cubes. Cut feta into 30 slightly smaller cubes. Combine crushed peppercorns, oil, lime zest and parsley. Gently toss feta in the mixture.

Place a feta cube on each watermelon square and secure with a bamboo fork. Serve chilled. *Makes 30*

***Make ahead:* Marinate feta and prepare melon up to a day ahead. Assemble on forks 2-3 hours ahead.** >

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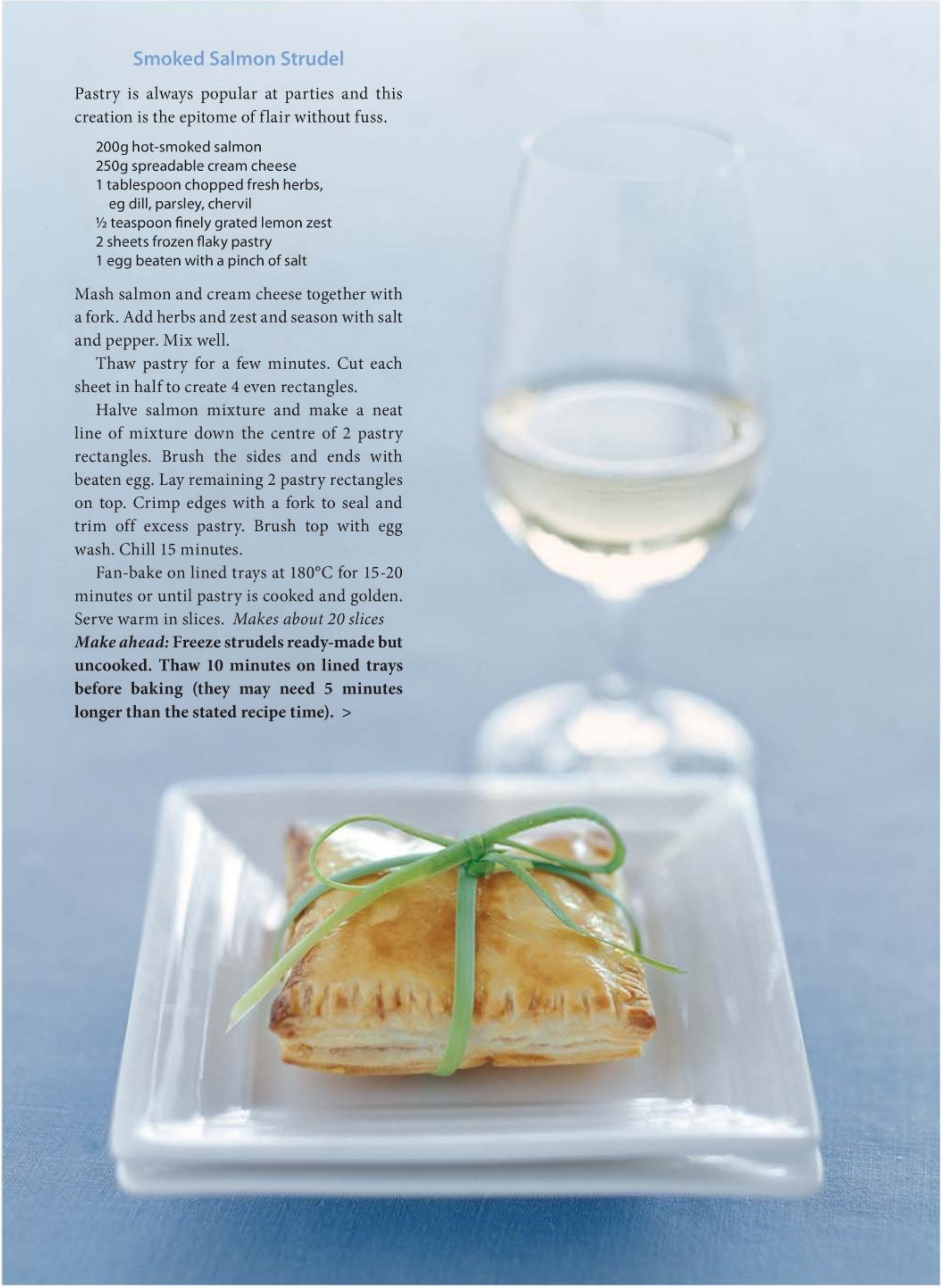

Smoked Salmon Strudel

Pastry is always popular at parties and this creation is the epitome of flair without fuss.

- 200g hot-smoked salmon
- 250g spreadable cream cheese
- 1 tablespoon chopped fresh herbs, eg dill, parsley, chervil
- ½ teaspoon finely grated lemon zest
- 2 sheets frozen flaky pastry
- 1 egg beaten with a pinch of salt

Mash salmon and cream cheese together with a fork. Add herbs and zest and season with salt and pepper. Mix well.

Thaw pastry for a few minutes. Cut each sheet in half to create 4 even rectangles.

Halve salmon mixture and make a neat line of mixture down the centre of 2 pastry rectangles. Brush the sides and ends with beaten egg. Lay remaining 2 pastry rectangles on top. Crimp edges with a fork to seal and trim off excess pastry. Brush top with egg wash. Chill 15 minutes.

Fan-bake on lined trays at 180°C for 15-20 minutes or until pastry is cooked and golden. Serve warm in slices. *Makes about 20 slices*

***Make ahead:* Freeze strudels ready-made but uncooked. Thaw 10 minutes on lined trays before baking (they may need 5 minutes longer than the stated recipe time).** >

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Mini Lemon Macaroon Tarts

These dainty tarts have a coconut crust and no-cook creamy lemon filling.

2½ cups desiccated coconut
⅔ cup caster sugar
½ cup flour
2 eggs, lightly beaten
Filling:
½ cup lemon curd
½ cup crème fraiche
Fruit or edible flowers for garnish

Preheat oven to 180°C. Grease 24-30 mini muffin pans with spray oil and line with strips of baking paper.

Combine coconut, sugar and flour in a bowl. Add eggs and mix well.

Divide mixture between muffin pans, pressing it into the base and sides with dampened fingers. Bake until edges are lightly coloured, 8-10 minutes.

Place pans on wire racks to cool for 5 minutes then press down the centre of the cases with your thumb or the back of a teaspoon. Remove cases from pans and cool completely on racks.

Filling: Combine curd and crème fraiche and spoon a little of the mixture into each tart case. Decorate with flowers or fruit such as fresh berries, pieces of peach, apricot or mandarin or a drizzle of passionfruit syrup. *Makes 24-30*

Make ahead: **Make bases 1-2 days ahead and store in an airtight container. Mix filling the day before and store covered in the fridge. Fill tarts close to serving.**

Baby White Chocolate Lamingtons

Transform a supermarket sponge into these glamorous sweet morsels.

100g white chocolate
1 cup cream
1 cup icing sugar
About 1 cup desiccated coconut
About 2 cups long-thread coconut
1 small square sponge, cut into 16 squares
Silver cachous for decoration

Combine chocolate and cream in a microwave-proof bowl and heat for 30-second intervals, stirring in between, until melted and smooth. Mix in icing sugar and allow to cool.

Place coconuts in separate shallow dishes. Dip sponge squares into chocolate mixture then coat with desiccated coconut. Re-dip in chocolate then coat with long-thread coconut. Place on a baking paper-lined tray to set. Decorate with silver cachous if desired. *Makes 16*

Make ahead: **Make lamingtons a day ahead and store covered in a cool place. Add cachous just before serving.**

For two more recipes – Caramelised Red Onion and Feta Bruschetta and Smoked Chicken Risotto Balls – visit our website, nzhouseandgarden.co.nz.

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Small bites

Entertaining editor Sally Butters selects good things to eat, try and buy

Make your pièce de résistance a French **macaroon tree**. 45cm high (100 biscuits), $250. Made to order by patissier Guillaume Nicoli, 021 860 855 or at macherie.co.nz.

Country Culinaire luxury **Christmas puddings** taste as home-made as they look. $14 for two portions, in selected supermarket freezers.

Pineapple, almond, cinnamon and cloves flavour these **festive brews**. Chose from a base of rooibos, black or green tea. $15.90 (100g), teatotal.co.nz.

Gild the lily with Herb & Spice Mill **sauces**. $8 each (150ml), (09) 827 8242 for stockists.

'Tis the season for: glacé fruit

Sweet, shiny glacé fruit abounds in shops at this time of year as it's a traditional Christmas ingredient and confection. Glacé is the French word for glazed and refers to fruits that are preserved (or "candied") by saturating them with sugar syrup in a process that can take weeks. Apart from the usual cherries, ginger and pineapple, look out for glacé citron, the peel from a large lemon-like fruit, glacé angelica, made from the stems of the herb, and Equagold's gorgeous glacé kumquats.

This delicious, moist **fruitcake** is an ideal size for giving or just indulging. $25 from gourmet food stores or provisions.co.nz.

The **Damson Collection** is made using Hawke's Bay plums. Liqueur $23; paste $7. From gourmet stores or 021 0601 033.

Classy and delectable Silky Oak **chocolate-coated marshmallow logs** make a cracker addition to a festive table. $8 each from silkyoakchocs.co.nz.

ALL PRICES ARE APPROXIMATE. PHOTOGRAPHS: JASON BERGE/SHOOT STUDIO; GLACÉ FRUIT: PHOTOLIBRARY

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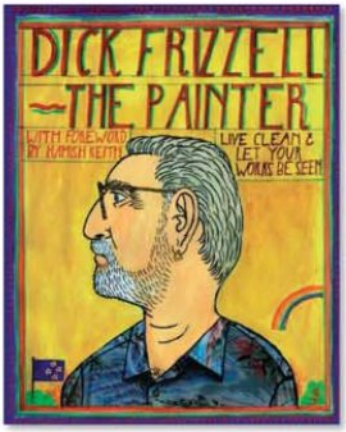
Bookcase

Kerry Engelbrecht browses for the best reading



DICK FRIZZELL – THE PAINTER

Dick Frizzell
(publisher Godwit, NZ distributor Random House, 319 pages, $75, softback)

Kiwis love Dick Frizzell. And no wonder – he's provided us with some of our most enduring imagery (his reworkings of the Four Square grocer and hei tiki spring to mind here). The artist's appeal lies in his playful ability to transcend notions of "high" and "low" art. Though his artwork appears in the country's top galleries, it is equally at home on T-shirts, tea towels, even tins of tuna. Frizzell initially worked in advertising and his fascination with popular culture and his adman's desire for compelling motifs has not diminished. This is very evident in *Dick Frizzell – The Painter*. The book is designed and assembled by the artist and, as you might expect, it's visually compelling. It contains all of Frizzell's major paintings alongside source material and snapshots that offer insight into a practice that is best described as eclectic. From still lifes and rural landscapes to comic strip characters and faux modernist paintings that the artist describes as "Dadstracts", Frizzell's oeuvre reflects a vivid and often jubilant imagination. The lavish reproductions are complemented by an introductory essay by Hamish Keith and animated passages written by the artist himself, which cover his artistic beginnings at art school in Christchurch, his recent artist's residency in Antarctica and everything in between. Frizzell's work conveys a deep passion for this country and for visual art in all its various forms – sentiments colourfully conveyed in *Dick Frizzell – The Painter*, the most comprehensive book about the artist's career to date.

Serena Bentley is a New Zealand art curator working in Melbourne

Gift giving

Kerry Engelbrecht and Sally Butters round up some superb new books for Christmas

SIMPLE HOME

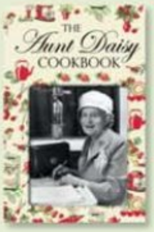
Mark and Sally Bailey
(publisher Ryland, Peters & Small, NZ distributor Southern Publishers Group, 159 pages, $59.99, hardback)

The title might conjure up images of hard-edged, minimalist spaces, but what the UK authors present here is quite the opposite. Embracing the well-worn, distressed, abandoned and recycled, *Simple Home* is a room-by-room tour bursting with ideas for creating a calm, uncomplicated, comfortable home that will stand the test of time. *Kerry Engelbrecht*

ORGANIC VEGETABLE GARDENING

Xanthe White
(publisher/NZ distributor Random House, 352 pages, $49, softback)

Here's one for both experienced gardeners and those who've never poked a seed into the soil. Gardening guru Xanthe White's new book follows a year in the organic garden she built from scratch. Her month-by-month guide is packed with advice on everything from seed-raising to chemical-free disease control and it's written especially for Kiwi gardeners. *Kerry Engelbrecht*



THE AUNT DAISY COOKBOOK

Edited by Barbara Basham
(publisher/distributor Hachette NZ, 288 pages, $30, softback)

Aunt Daisy's radio broadcasts ended more than 40 years ago, but her legacy lives on. This collection of 700-plus recipes, from the 1930s to the 60s, was first published in 1968 and reprinted many times. It's a true classic. Stewed pukeko, parsnip wine, jugged hare, tongue casserole, turkey soufflé, girdle scones, medlar jam, Spanish cream, Nothing Pudding, Inky Pinky fish pie … You name it, it's here. *Sally Butters*

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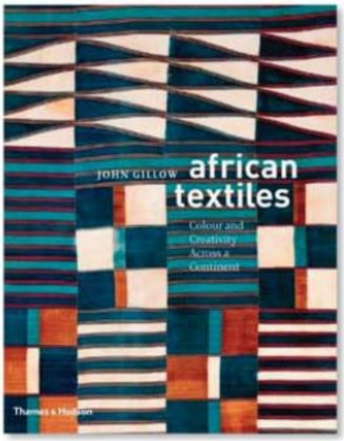


AFRICAN TEXTILES

John Gillow

(publisher and NZ distributor Thames & Hudson, 240 pages, $97, softback)

This striking book has ended up costing me a fair bit more than the cover price. Midway through reading it I chanced upon a Moroccan hand-knotted rug that I simply couldn't resist buying. Ironically it's not one of the textiles featured in this book, so I haven't been able to discover more about its roots, but I am in love nonetheless – with both the book and the rug. This lack of information illustrates the problem as well as the romantic mystery of African textiles. Despite the breathtaking skills and creativity abundantly in evidence on the African continent, its vast and remote nature means that remarkable things are being created in far-flung corners and many, I suspect, will never fall before Western eyes. However, thanks to John Gillow's comprehensive survey, we are able to appreciate much that Africa has to offer, from the better-known Berber weaves of Algeria, Morocco and Tunisia in the north and the intricate beadwork of the Zulu, Xhosa and Ndebele people of the south right through to the Pygmy bark cloth from the Congo, the glorious strip weaves of the Ashanti, the lace weaves of the Yoruba and the bogolanfini mud cloths from Mali. Each page in this book inspires and amazes. Broken down into regions, *African Textiles* is packed with photographs of the textiles and the native people who produce and wear them. Alongside are brief histories outlining influences and techniques as well as the different types of looms, materials and dyes that help to create these sumptuous textiles. All in all, *African Textiles* is a momentous survey of colour and creativity across a continent and a worthwhile treasure for anyone who appreciates the combination of radiant colour and bold design that African craftspeople seem to capture so imaginatively.

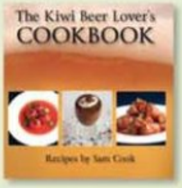
Kerry Engelbrecht is NZ House & Garden's books editor >

SEW!

Cath Kidston

(publisher Quadrille, NZ distributor Southern Publishers Group, 160 pages, $39.99, softback)

English designer Cath Kidston has done it again. Following hot on the heels of her hugely successful *Make!* comes another practical guide, this time aimed at all levels of sewers keen to create pretty things. *Sew!* includes exclusive Cath Kidston designs for more than 40 simple sewing projects, as well as ready-cut fabric to make a groovy shoulder bag. Easy-to-follow instructions and illustrations along with playful templates and beautiful photographs make this an enticing book.
Kerry Engelbrecht

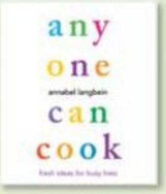


THE KIWI BEER LOVER'S COOKBOOK

Sam Cook

(publisher/NZ distributor Hurricane Press, 144 pages, $35, softback)

An entire cookbook of recipes containing beer has novelty value – and may solve a few "what to buy the men" dilemmas, if they happen to be keen cooks as well as beer lovers. Sam Cook (not his real name; he's a publicity-shy chef) believes beer should be recognised as a bona fide kitchen ingredient. A down-to-earth Kiwi bloke, he adds it to everything from pikelets to ice cream. I can vouch for the Savoury Swirl Bread: by far the easiest loaf I've ever made and strangely addictive, with its yeasty blast of Marmite and Black Mac. *Sally Butters*



ANYONE CAN COOK

Annabel Langbein

(publisher/distributor Annabel Langbein Books, 128 pages, $30, softback)

A picture-book look and clean, clever design give this volume instant appeal. Its aim is to show less confident cooks how easy it is to make interesting, nourishing meals using a building block approach. For example, start by stirring together a simple Thai sauce (only four ingredients) that can then be used to make a curry, a salad, a dip, a marinade and more. Easy, inspiring, healthy, practical and great value; buy a couple of copies and give one to a friend. *Sally Butters*

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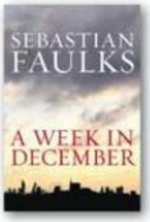
Hot picks this month at Poppies stores

Magpie Hall
by Rachael King
Published by
Random House

Rosemary Summers is an amateur taxidermist and a passionate collector of tattoos. After the death of her beloved grandfather, she returns alone to Magpie Hall to claim her inheritance: Grandpa's own taxidermy collection, started more than 100 years ago by their ancestor Henry Summers. As she sorts through Henry's legacy, the ghosts of her family's past begin to appear.

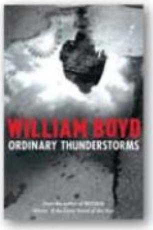


A Week in December
by Sebastian Faulks
Published by
Random House

Structured like a thriller, *A Week in December* takes place over the course of a single week at the end of 2008. Set in London, it brings together an intriguing cast of characters whose lives apparently run on parallel lines but – as gradually becomes clear – are intricately related. The central anti-hero is a shadily successful and boundlessly ambitious Dickensian character who is trading billions.

The Lacuna
by Barbara Kingsolver
Published by
Allen & Unwin

The Lacuna is the heartbreaking story of a man's search for safety, of a man torn between the warm heart of Mexico and the cold embrace of 1950s McCarthyite America. This is a gripping story of identity, loyalty and the devastating power of accusations to destroy innocent people.



Ordinary Thunderstorms
by William Boyd
Published by
Allen & Unwin

What is the effect on your life when, through no fault of your own, you lose everything and you can never get it back? This is what happens to a young man one May evening in London, when a freakish series of malign accidents and a split-second decision turn his life upside down forever.

www.poppiesbooks.co.nz

Titles reviewed in this month's *NZ House & Garden* book review section available at Poppies stores.

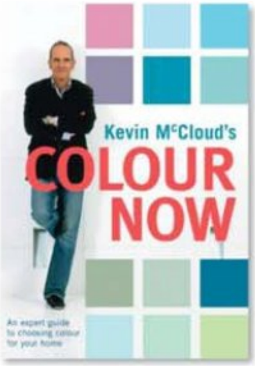
STEPHANIE ALEXANDER'S KITCHEN GARDEN COMPANION

Stephanie Alexander

(publisher Lantern, distributor Penguin, 776 pages, $140, hardback)

Stephanie Alexander was inspired to write this book by her work establishing kitchen gardens in Australian primary schools. Her aim: to teach families, as well as children, the rewards of growing and eating their own fresh crops. Alphabetically, from amaranth to zucchini flowers, she offers a garden-to-table guide to planting, harvesting, cooking and sharing herbs, fruit and veges. One or two of the 73 entries, such as warrigal greens, are irrelevant this side of the ditch, but otherwise her advice is useful whether you have a quarter-acre section or a few pots on a balcony, and whether you live in northern Queensland or in Invercargill. Also included is information on composting, worm farms, no-dig gardens, cooking with kids, organic pest control, culinary and gardening terminology, kitchen and garden equipment and a planting chart. Each ingredient chapter opens with cultivation notes, growing and harvesting details, container planting tips, food preparation instructions and ideas on how to keep children interested. Then there are the recipes – around 250 in total. Like *The Cook's Companion*, this is an outstanding work of biblical proportions and a tome to treasure for a lifetime.

Sally Butters is NZ House & Garden's entertaining editor



COLOUR NOW

Kevin McCloud

Publisher Quadrille, NZ distributor Southern Publishers Group, 160 pages, $30, softback

Need a little help with colour? You could do worse than put yourself in the hands of Kevin McCloud, best known as the presenter of UK TV's *Grand Designs*. He wrote *Colour Now*, he says, "to provide a useful working tool for the designer, decorator, home owner and anybody else who's turned on by the emotional power of colour". Essentially it's a compendium of 120 colours put together in different ways to form 67 beautifully balanced palettes. Each numbered palette heads up a double-page spread with a stunning photograph demonstrating how it's been used in an actual room, plus a bit of patented McCloud patter – ideas/insights/associations and asides. But that's not all. At the end of the book is a section entitled How Colour Works. Big claim, brief section, but the fundamentals are there: a short, simple glossary of colour terms (sort out the difference between tints, hues, shades and tones) and a quick rundown of various colour models and theories. And then there's the entertainment value of McCloud's instantly recognisable tone – a sometimes barbed blend of sober design professional and true believer. Of palette 16, for example, he concludes: "Perhaps unwittingly, the owners of this room seem to have based their colour scheme on what met them every morning in the grate of their woodburner… It is a clever palette." It is a clever book.

Jan Chilwell is a NZ House & Garden sub-editor

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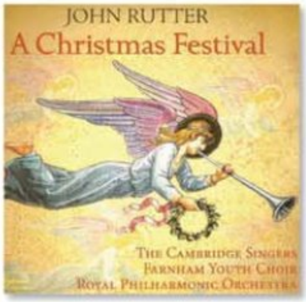
Music

Kate Mead listens for the latest sounds



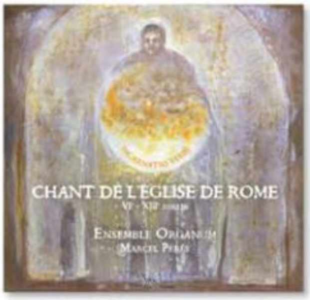
JOHN RUTTER: A CHRISTMAS FESTIVAL

The Cambridge Singers, Farnham Youth Choir, Royal Philharmonic Orchestra
Collegium COLCD 133

Heraldic brass and percussion announce the coming of the Christ Mass in a magnificent expression of praise worthy of one of my favourite services of the year – Nine Lessons and Carols. Stuff the turkey while singing *O Come All Ye Faithful* and decorate the tree marvelling at the miracle in Bob Chilcott's *The Shepherd's Carol*. Medieval traditions abound in the originality of *Gaudete* and *Tomorrow Shall Be My Dancing Day*. Old favourites *Deck the Halls* and *Mary's Boy Child* are reinvented with delightful solos and tinsel-tingling harmonies, written by the recording's inspiration, John Rutter. Rutter is a legend in the choral tradition, both directing choirs and writing his own sweet music for liturgical use. The beauty of his viola line in the Appalachian carol *I Wonder As I Wander* needs to be heard to be believed.

CHANT DE L'EGLISE DE ROME

Ensemble Organum/Marcel Pérès
Zig Zag ZZT 080 001



Christmas is joyful and celebratory but it's also mysterious and deeply spiritual. These masses of the sixth to the 13th centuries, sung with sobriety by Ensemble Organum, take us back in time to the early monasteries and churches of Europe. As the final rays of daylight are seen on Christmas Eve, the First Vespers of Christmas are sung. Compline accompanies the early darkness until the hour for Midnight Mass. The office of Lauds comes at daylight. If your ideal December 25th includes historical authenticity, remembrance of the significance of the scriptures and rich interpretations of an ancient tradition, sample this magical, evocative, serious music, which expresses wonder at the events described in the Gospels. Through this recording the listener has access to the medieval perception of an event still celebrated 15 centuries later. This is a miracle. ■

Kate Mead is a Radio New Zealand Concert production manager

NZ HOUSE & GARDEN on the web...

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See our website for more photos of the Matthews garden in Waimauku and the Duncan-Nott house near Opotiki, both in our December issue.

PLUS EXTRA RECIPES

Also online, find a recipe for Toffee Strawberries and a complete Christmas shopping list to create the meal from our *Gatherings* feature. Try the Smoked Chicken Risotto Balls and Caramelised Red Onion & Feta Bruschetta from the *Favourites: Party Nibbles* feature on our website.

www.nzhouseandgarden.co.nz

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RANDOM HOUSE NEW ZEALAND

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Virtually there

Kim Rutter really does love Christmas

Do you know what I really love about Christmas? I love cheesy Xmas songs, streaming non-stop from **XmasMelody.com**. I love plastering the kitchen and the children with icing sugar and lollies in pursuit of the perfect little gingerbread house (**tinyurl.com/ydvwkpm**). I love making fudge to bestow on all and sundry. (Important aside: after decades of taste tests I can confirm there is none better than Jo Seagar's Fabulous Fudge, **tinyurl.com/y8mhdjx**, and if you make it everyone will love you forever.)

I love decorating the tree (**tinyurl.com/ydnkqzb**). I love planning a menu for Christmas Day – this year I'm inspired by Nigella's gravlax and party poussins at the BBC's Christmas food site (**tinyurl.com/ycma9km**). This site also has a very handy calculator that lets you work out how much turkey and ham you're going to need to get you through till everyone goes home, but I digress. I love hearing the Salvation Army band playing on the corner (donate right now at **tinyurl.com/yamfbj2** because they need it). I love collecting tiny treats and knick-knacks to put in a home-made advent calendar (**tinyurl.com/yaqcrbp**). But what I really love is buying presents.

And not just any old presents. In my philosophy of festive gift giving, little grasshopper, presents don't have to be expensive or better than anyone else's, but they do have to show thought. Appropriateness maybe. Or just be enough to make everyone laugh. With laughter in mind, and practicality too, I've bought Ladybag pocket urinals (**tinyurl.com/yamo38c**) and Shewee stand-up urination devices (**tinyurl.com/5uzdpw**) for all my girlfriends. You may snigger, but I think they'll prove very handy.

Handy too is the Talking Wireless BBQ/Oven Thermometer (**tinyurl.com/ydrcvo4**). Simply programme in the type of meat and preferred doneness level (is doneness a word?), stick in the probe and wander off with the pager. The gadget can say "It's nearly done" in five languages from 100m away (and surely the TV is less than 100m away from the grill in your house). It's not cheap, but the lucky recipient will be the envy of the impromptu BBQ and Beer Drinkers Association that lurks around your pool on summer evenings when there's no cricket on Sky.

I'm customising this Christmas as well. Lego (**tinyurl.com/35oy5s**) lets you custom-design a Lego kit for your favorite Lego fiend. **MyPrint.co.nz** lets you personalise T-shirts with your own uploaded photos and slogans. And, if T-shirts aren't the garment of choice, there is no grandparent in the whole wide universe who wouldn't like an apron emblazoned with a photo of them baking with their mokopuna.

Have you seen the new iPod Shuffle? The 2GB version is smaller than a stick of gum, holds 500 songs, comes in a range of fashion colours and is as cute as a bug's ear. Buy one from the Apple store (**tinyurl.com/yewp62w**) for $99, with free shipping and free engraved name or message, and fill it with your loved one's favourite songs via iTunes.

And don't forget to add the most sentimental Christmas song ever – Bing Crosby singing *The Littlest Angel* (**tinyurl.com/ybumnvq**). Now I know there's a lot of competition in the saccharine seasonal song category, but I defy even the most bah humbug among you to remain unmoved by this one. Every time I hear it I am simultaneously nauseated by the trite tale and unable to stop weeping. If you want to see a grown woman cry just play this in my hearing. In my defence, I also cry during children's charity infomercials, weddings, preschool nativity plays and the sad bits in Disney animated movies. And when people unwrap their presents and it turns out to be just the right thing. I really do love Christmas.

Save your fingers: find the links to all these websites at nzhouseandgarden.co.nz (click on Out & About)

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urban eye

What's hot in cities around the country

AUCKLAND

SHELLEY BRIDGEMAN

1

1 THE CAKE STALL

Near the bustling Royal Oak roundabout, but hidden behind a bus shelter, lies what is possibly this suburb's best-kept secret: a petite cake shop with a colourful window display and a decadent menu of takeaway cakes, tarts, puddings and Christmas treats. Its undercover position is good for those with local knowledge who drop by for a quiet coffee and sweet morsel but we think it deserves wider recognition. Fifteen tempting flavours of cake are offered, including coffee pecan, orange poppy seed and sour cream, rocky road, double chocolate mousse – and one topped with liquorice allsorts.
754 Manukau Rd, (09) 625 1232, thecakestall.co.nz

2 LE MONDE

The dominant style of this interiors store, which opened in August, is best described as French-inspired with a hint of Cape Cod, though there's a bit of east-west fusion going on too. Here you'll find all the furniture and accessories required to set up a well-appointed home: from sofas, occasional tables and sideboards to hurricane lamps, photo frames and glassware. And there's a story behind every collection, including the range of handmade rattan furniture; before being woven in Indonesia, the strands of high-grade rattan are soaked for up to four weeks in mud to achieve an aged patina. Recently arrived in store are the luxuriously fragrant Bougies la Francaise candles.
1A Farnham St, Parnell, (09) 377 9518, le-monde.co.nz

3 LILYMOON

Looking for a range of international designer children's clothing for a young girl about town who doesn't want to be caught at a park or party wearing the same thing as everyone else? Lilymoon stocks Madonna's brand, The English Roses, and distinctive Oilily garments dominate the child-height racks. Pink, turquoise and details such as ruffles, fur trims, gold glitter and rhinestones are everywhere. From patchwork denim skirts to Union Jack zipped hoodies and pineapple-shaped bags, this gear has attitude. There's even an oversized throne for Missy to sit on while she tries on a pair of Lelli Kelly sparkly lace-up boots.
18 Osborne St, Newmarket, (09) 523 3933, lilymoon.co.nz

WELLINGTON

ANN PACKER

4 THE FABRIC WAREHOUSE

Stephen Shaw probably cut his teeth on a pair of pinking shears. He grew up in the rag trade – 40 years ago the family's Newtown store was the first place in Wellington you could get stretch towelling for baby clothes – and he's kept his hand in with this ever-popular Aladdin's cave of fab fabrics. Stock includes everything from the latest dress materials to odd lines he's found on back shelves, such as old viyellas and furnishing yardage. He doesn't sell patterns but he keeps pattern catalogues for reference; weird and wonderful notions and braids pop up too. His generosity to the capital's fashion and textile students is legendary. Worth keeping an eye on.
25 Hutt Rd, Thorndon, (04) 473 8150

5 CITY GALLERY WELLINGTON

Eye-popping work by internationally acclaimed Japanese artist Yayoi Kusama bursts at you in the newly renovated City Gallery, which has been closed for a year. Two new upstairs spaces are open – the Michael Hirschfeld gallery is home to a Regan Gentry installation and the Roderick and Gillian Deane Gallery is dedicated to Maori and Pacific arts, opening with an exquisite poi installation by Taranaki textile artist Ngaahina Hohaia. Welcome back also to Nikau, Wellington's favourite (and sorely missed) gallery cafe.
138 Wakefield St, (04) 801 3021, citygallery.org.nz

6 WANDA HARLAND 2

Following the success of her Petone store, Martha Craig (aka Wanda Harland) has opened a second design store in a small block of shops just off Kent Terrace. There's more space to relax into and it's more minimally laid out than the delightfully chocker flagship, but there are the same ranges, including Dishy souvenir-fabric hats, bags and cushions, Martha's own Babylicious screenprinted kids' Ts and architectural books. New to the town shop are grey knit goodies from Playhouse Kids with words in te reo – very Aotearoa.
26 Elizabeth St, Mt Victoria, (04) 385 7778, wandaharland.co.nz

6

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CHRISTCHURCH

LEE SUCKLING

7 METRO GOLD CINEMAS

Modelled on the grand picture palaces of old Hollywood, Metro Gold Cinemas reopened last year after a 12-year break and a full refurbishment and has been welcomed back by central-city moviegoers. For a little luxury with your silver-screen experience, Metro Gold offers three theatres with armchair seating, the latest cinema systems and top-notch festival films. The cafe serves wine and selected ales, espresso coffee from the Lyttelton Coffee Company and fresh snacks including brownies, friands and roasted nuts. Enjoy an intelligent film and a glass of sauvignon blanc in comfort.

105 Worcester St, (03) 377 5705, artfilms.co.nz

8 EMPEROR'S NEW CLOTHES

Mums and kids rejoice – the afternoon walk home from school on Cashmere Hill has become a lot more exciting with the opening of a second cafe on the corner of Hackthorne and Dyers Pass Roads. Both parent and child-friendly, Emperor's New Clothes offers treats for everyone. Snack on a made-to-order bagel while the little ones munch giant home-made ginger kisses and star-shaped shortbread on popsicle sticks. The interior colour choice of aqua and brown is pleasing and the funky 50s-style decor (complete with lamps made out of teacups) is a pleasure for inquisitive kids and anybody with a soft spot for modern kitsch.

Cnr Hackthorne/Dyers Pass Rd, Cashmere, (03) 332 0131, emperorsnewclothes.co.nz

9 TECHNICAL BOOKS

Don't be fooled by the name – Technical Books (established 1959) isn't just for textbooks and manuals. Tucked away in Riccarton's Windmill Centre, the store has access to more than 3.5 million books, covering subjects from antiques to zoology, and specialises in hard-to-find titles. Technical Books is great for tracking down a rare compendium of your favourite fashion designer's collections or a hardback glossary of Shakespeare's words, and single-copy special orders are never a problem. With the recent addition of the Edward Hopper Cafe, you can now enjoy club sandwiches, biscotti and a hot latte during your afternoon's browsing.

Windmill Centre, Clarence St, Riccarton, (03) 348 0220, technicalbooks.co.nz

QUEENSTOWN

PETA CAREY

10 LITTLE BROWN HOUSE

On the hill overlooking Wanaka is a small but sublime design store/paper specialist/chocolate shop simply named Little Brown House. It's the creation of Cathie Davis and family – the flagship store for online gift business Jumping Tangents. Divine hot chocolate is the lure here – enter at the risk of losing yourself to its sumptuously sweet delights – but Little Brown House is also dedicated to gifts and the art of giving. They have an extraordinary range of Parisian and Italian writing papers and quills, traditional wax seals and pens nestled alongside books, fashion, flowers and quirky objets d'art.

4 Little St, Wanaka, (03) 443 5224, jumpingtangents.co.nz

11 BONJOUR CAFE

A taste of the culinary magic of provincial France reaches the streets of Arrowtown via the Bonjour Cafe. Simple yet delicious French fare brings locals and visitors in their droves to the red and white checked tables. Crêpes are their speciality – both sweet and savoury (made from gluten-free buckwheat flour in the style of Bretagne) – with good French wines to accompany it all.

25 Ramshaw Lane, Arrowtown, (03) 409 8946

12 LES ALPES

More from France: the layout and design here are straight from Paris' Left Bank. A stylish combination of cafe/restaurant, patisserie, bakery, chocolate shop, wine cellar, fromagerie, delicatessen and salon du thé, Les Alpes boasts an authentic French breakfast, lunch and dinner menu and attentive wait staff. The most exquisite treats, however, lie beneath the glass counter, where the range of petit fours and Belgian bonbons should tempt young and old. Co-owners and managers Anne-Marie and Serge Guilhaumou spent more than 20 years at sea before arriving in New Zealand and Queenstown is the richer for it.

16 Church St, Queenstown, (03) 442 6060, lesalpes.co.nz

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shop window

The latest in shopping news from around the country

PURE PLEASURE

Devonport Chocolates have handcrafted a fabulous range of delicious treats that are perfect for the little gifts you give at Christmas as well as your larger presents for staff, family and friends. Each chocolate is carefully designed to reflect the festive season and made from the highest quality ingredients. Reflecting the Kiwi Christmas spirit, the new Pohutakawa Selection features hand-painted red and gold sprays of pohutakawa, perfectly enhancing the delicious limoncello centre in the handmade chocolate cups. Partnered with the limoncello cups are delicious hazelnut cups, with a complete Canterbury hazelnut in each. ***Available from the two Devonport Chocolates retail shops in Auckland, 17 Wynyard St and 177B Ponsonby Rd; or call (09) 445 6001 for your nearest stockist; or view the complete range and order online, www.devonportchocolates.co.nz.***

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LIVE BEAUTIFULLY, SLEEP STYLISHLY

Thread Design, New Zealand's well-known designer bedlinen company launched in 2001, now has its own flagship store at 274 Richmond Road, Grey Lynn, Auckland. The store stocks a wide range of products including Ashley & Co home fragrances, Sarah Priddy candles, hand cream and handwash, Thread Design baby and kids' ranges, Bob McDonald furniture, lampshades and much more. Its spring 2009 bedlinen range, Petals and Pods, features a beautiful flora print on a linen/cotton cloth. It comes in two fabulous colours, Autumn and Spring, and is in-store now. There is also a gorgeous new Deco velvet buttoned quilt in store which comes in five colours: black, snow, raspberry, pewter and coffee.
Thread Design is open Monday-Friday, 9am-5pm and Saturday 10am-4pm. Contact Thread Design on (09) 360 1361 or www.threaddesign.co.nz

To advertise in this feature contact elaine.millar@fairfaxmags.co.nz or phone (09) 909 6880.

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Events

This month's events calendar

NATIONWIDE

NORTH HARBOUR ROSE SOCIETY ANNUAL ROSE SHOW
December 5 & 6. Northcote Citizens Centre, Ernie Mays St, North Shore, Auckland. ***Contact Christine Pearce, (09) 444 2490.***

CHRISTMAS WONDERLAND
November 25-29, December 2-6, 12 noon-10.30pm. Rawene Centre, 33 Rawene Rd, Birkenhead, Auckland. A festive family event not to be missed. More than 42,000 people have already experienced this amazing journey which captures hearts and imaginations. This year it promises to be even more spectacular than ever. Walk through this remarkable Christmas forest, featuring 150,000 lights and more than 150 enchanted trees. ***See christmaswonderland.org.nz for more details.***

SOUNDSHELL MARKET
Sunday December 13, 9am-3pm. Lakefront Drive, Rotorua. ***Contact Liz Davies, (07) 332 5782.***

HAWKE'S BAY DESIGN MARKET
Sunday November 29, 10am-3pm. Ormlie Lodge, 17 Omarunui Rd, Taradale, Napier.

BLACK BARN OPEN-AIR CINEMA
December 27-30 & January 2-6. Black Barn Vineyards, Black Barn Road, Havelock North. Enjoy movies under the stars in the amphitheatre at Black Barn Vineyards. A double-decker bus is available to transport people from the Napier area to the vineyard. Enjoy nibbles and wine from the onsite caterers or bring your own picnic. Tickets are $15 and can be purchased at blackbarn.com. ***Contact Doris and Urs Blum, (06) 874 6039.***

NGAIO CRAFT FAIR
November 21, 10am-2pm. Ngaio Town Hall. All profits from the cake stall will be donated to the community crèche. There is no eftpos so please bring cash and your own carry bag. ***Contact Anneli, (04) 970 8658.***

THORNDON FAIR
December 6, 10am-3pm. Thorndon School, Tinakori Rd. Entry to this school fundraiser is a gold-coin donation. For information ***contact Thorndon School, (04) 473 8455.***

KAPITI FOOD FAIR
Saturday December 5, 10am-3pm. Kapiti Campus of Whitireia Polytechnic; take the Lindale Entrance on the Main North Rd. ***Contact Tony, (04) 902 3883 or Jeanine, (04) 905 5520, email kapitifoodfair@gmail.com or see kapitifoodfair.net.***

CRUSADERS' CHARITY CRICKET
December 13, 11am. South Hagley Oval, Christchurch. Watch celebrities vs the Crusaders in a limited-over cricket match to benefit cystic fibrosis. There will be plenty of food and refreshments available at the venue or pack a picnic. Cash prize competitions and an auction of memorabilia are some of the other highlights of the day. ***Contact Islay McLeod, National Fundraising Manager Cystic Fibrosis Association NZ, (03) 964 8001 or 0274 424 799.***

Robbie Deans and Dan Carter

ADDINGTON: CHRISTMAS AT THE RACES
December 3, 6pm. Addington Raceway and events centre. ***See theraces.co.nz.***

Advertise your community event free of charge in *NZ House & Garden*: send details to ellie.trotter@nzhouseandgarden.co.nz.

NZ HOUSE & GARDEN TOURS 2010
Christchurch: Friday, March 5; Auckland: Friday, March 12; Wellington: Friday, March 19; Omaha/Matakana: Friday, March 26.
Step inside the pages of *NZ House & Garden* as homes around the country open their doors for the *NZ House & Garden Tours* in support of the Cancer Society of New Zealand and Look Good Feel Better. Tickets are $55 each and are on sale from December 18 at Ticketmaster, ticketmaster.co.nz, 0800 111 999 or (09) 970 9700, or from your local outlet.
For more information see nzhouseandgarden.co.nz.

NZ HOUSE & GARDEN JO MALONE EVENT
November 25 & 26, 6-8pm. Join *NZ House & Garden* at the Jo Malone store in Auckland this festive season and discover how to create the perfect Christmas scent for your home, family and friends, using Jo Malone candles and colognes. Watch as Christmas tables – the centre of any festive celebration – are decorated with two different themes. The Studio of Tableware will provide demonstrations of table setting and there will be gorgeous floral arrangements by Flowers After Hours. Scents and gifts by Jo Malone will provide the perfect finishing touch. After this inspirational presentation, enjoy Oyster Bay wine and canapés while you mingle with the other guests. *NZ House & Garden* editor Kate Coughlan will be present to welcome you and draw the fantastic door prizes. On your way out, don't forget to collect your very special Jo Malone goodie bag. Tickets are $75 and are redeemable on any Jo Malone purchase made during the evening. ***Book your place by calling Jo Malone, 0800 566 746 or (09) 309 4418.***

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Christmas

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Ho ho ho!

Welcome guests with a stylishly festive home-made wreath

WORDS & STYLING TRACEY STRANGE
CONCEPT VIDA FLORES / PHOTOGRAPH BELINDA MERRIE

Symbolising eternity, a Christmas wreath on a front door is a happy indicator of festivities within. We made ours from ruscus leaves, which can be bought from most flower sellers, but bay, camellia or any other hardy leaves would look just as lovely. To make it, purchase a floral foam wreath from florists or craft stores, cut the stems to fit and push in the leaves. Decorate it with a little ribbon and a lot of festive bonhomie. And, if the spirit of the season doesn't extend to DIY, you can also purchase a wreath like this for $100 from Vida Flores, (09) 523 5454 (they can be boxed and transported nationwide).

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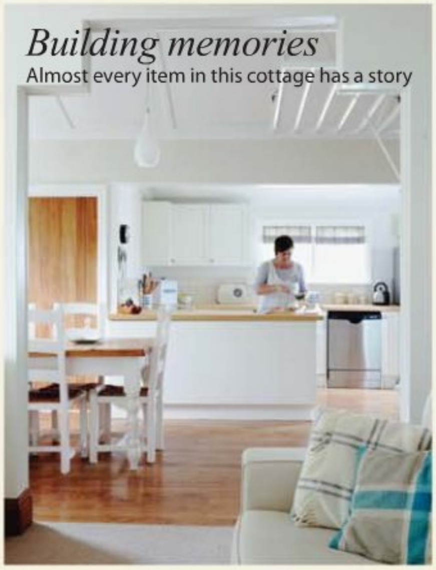
Next month in

NZ HOUSE & GARDEN



Building memories

Almost every item in this cottage has a story

Calm cuisine

Delicious make-ahead meals

Little house by the sea

The Picton bach that became a home

Fuss-free and fabulous

A rambling Canterbury garden is designed to be easy-care

JANUARY ISSUE ON SALE FROM DECEMBER 21

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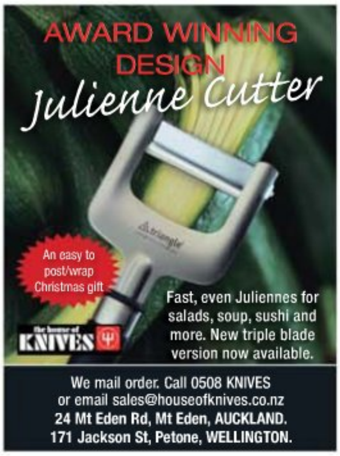

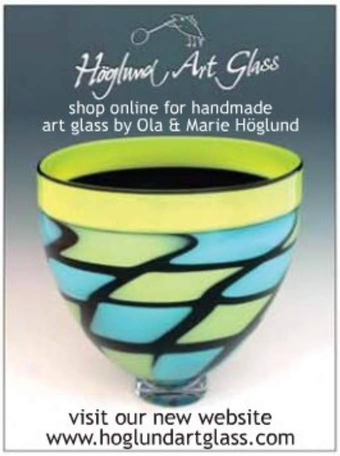

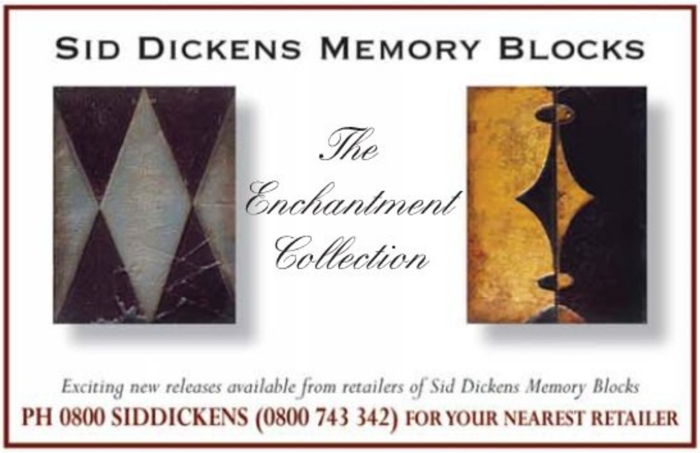

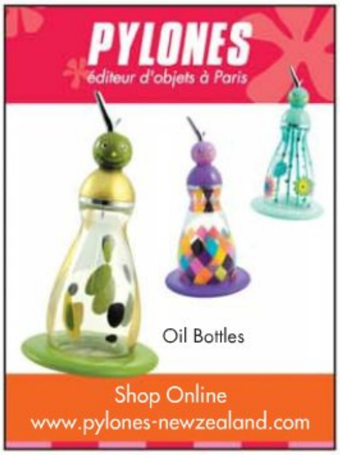

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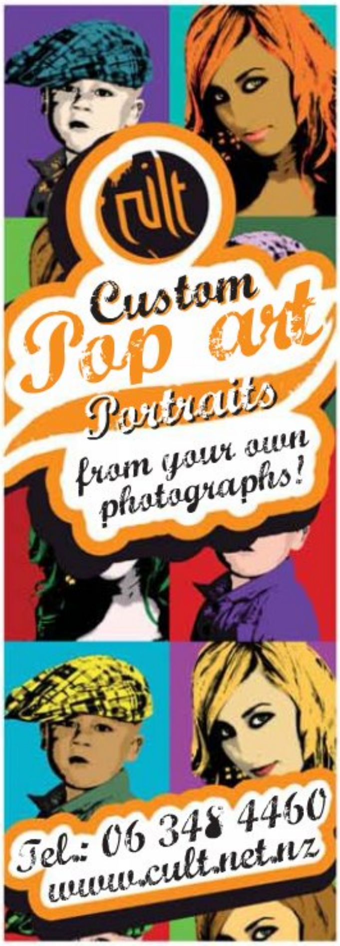

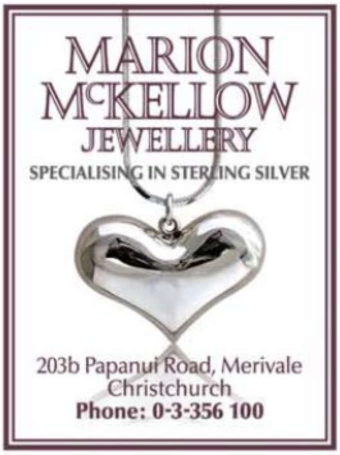

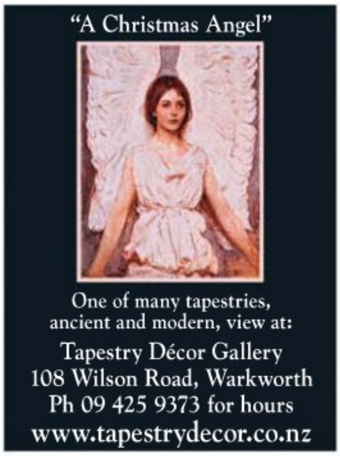

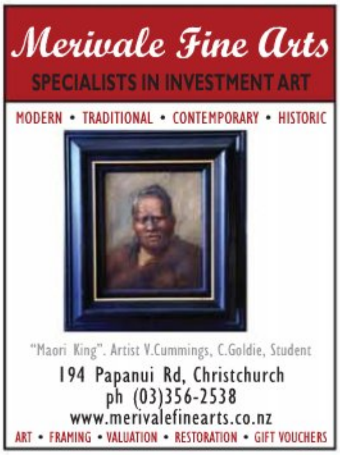

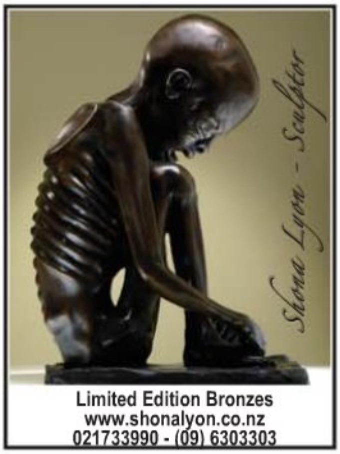

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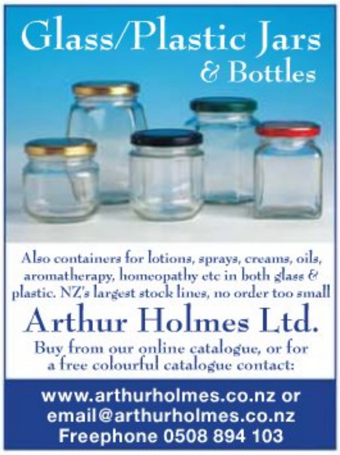

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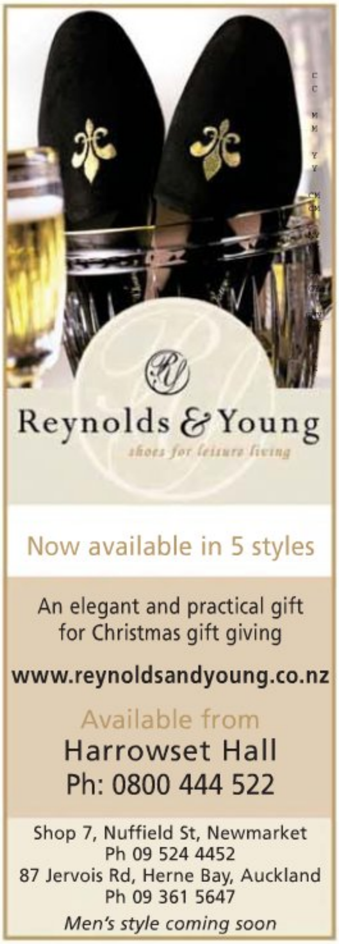

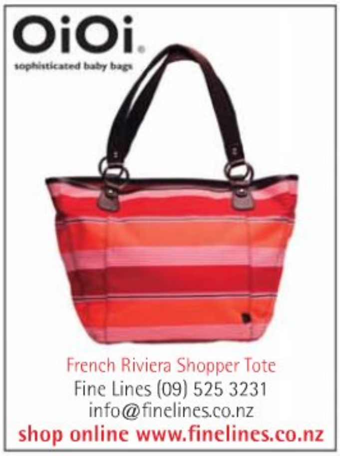

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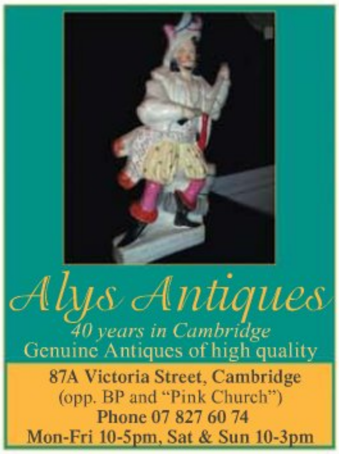

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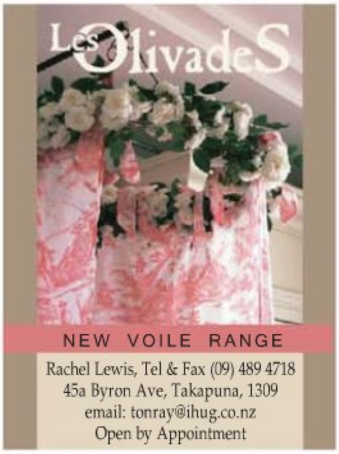

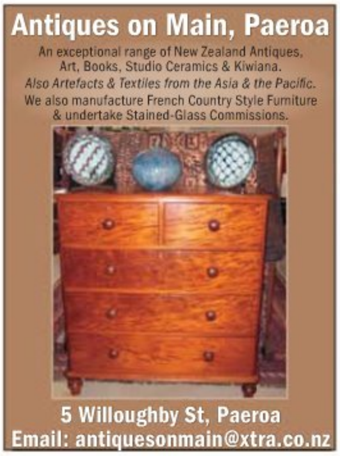

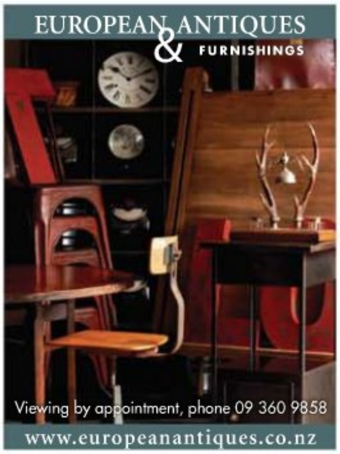

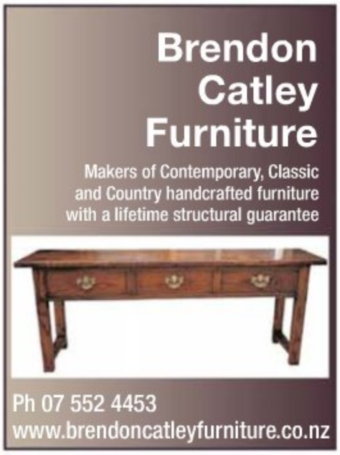

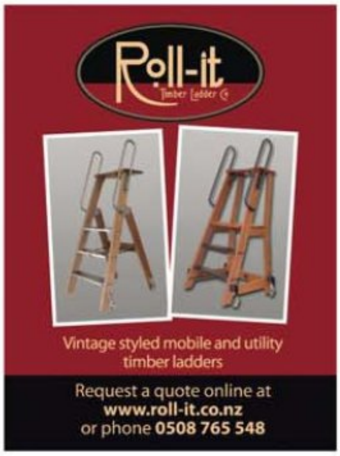

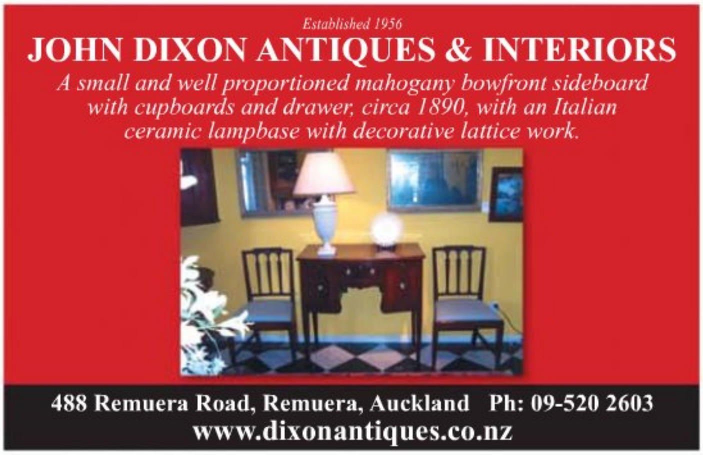

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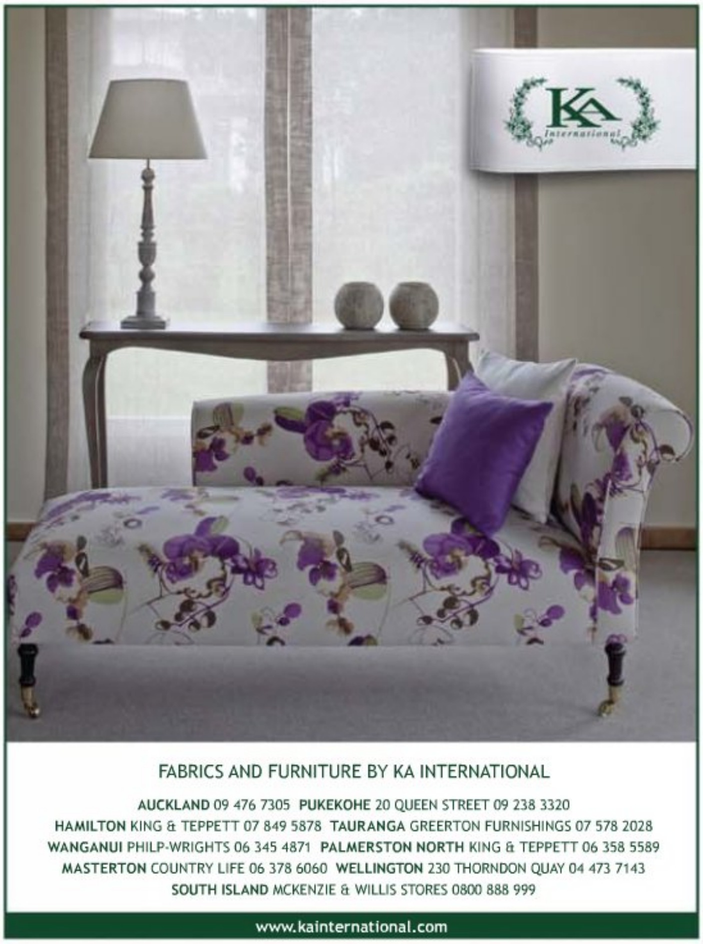

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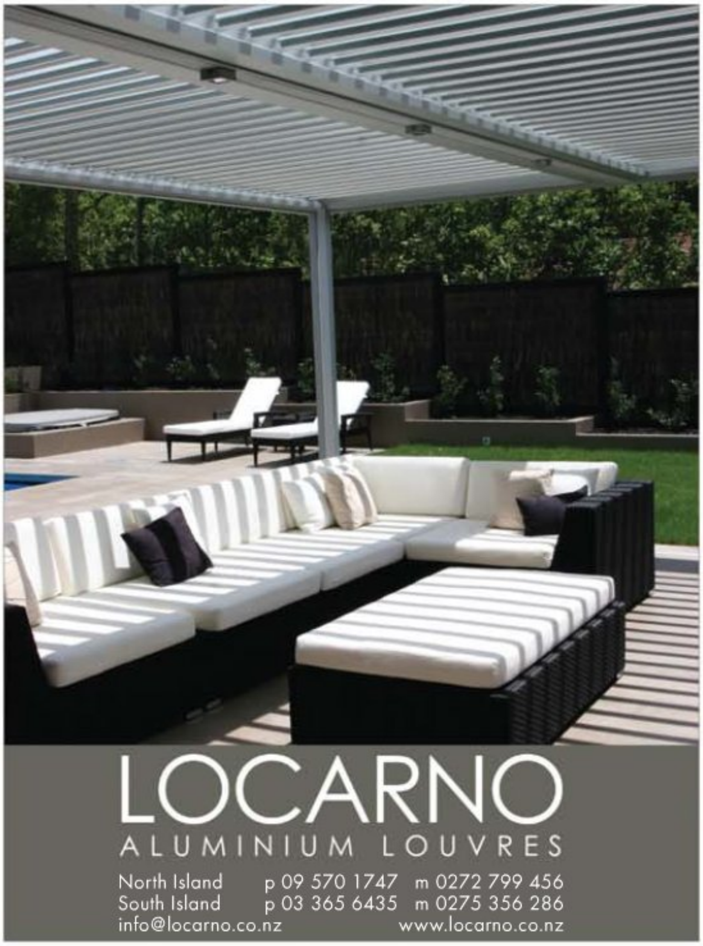

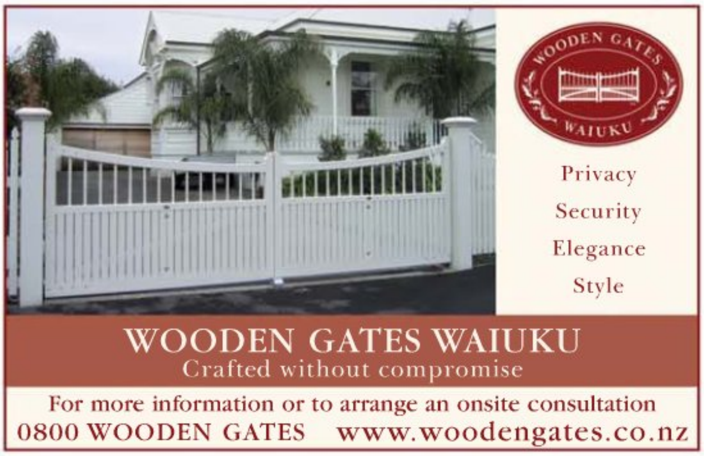

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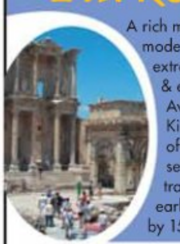

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SUMMER COLLECTION 2009/2010

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1

cool looks for summer

Summer 2009 is full of inspiration for relaxing and enjoying our homes. Of equal importance with our homes interiors are stunning outdoor rooms where we can make the most of hot sunny days and long balmy evenings.

Bright and pretty hues of colour in warm tones create cheerful and uplifting environments. Pinks, corals and yellows continue to make their presence felt, with touches of lavender and violet bringing in a fresh palette. Greens of all hues and blues from soft eggshell through to navy bring balance across the colour spectrum. Neutrals continue to form the base of our colour schemes, with grey tones being the dominant choice particularly teamed with various shades of white.

Clever fabrics that are designed to withstand the sun are a great way to dress outdoor seating areas and sunny interior rooms. Comfort is paramount - sofas and chairs are generously proportioned, seating is luxurious and soft and feather filled cushions are used to create individual touches. Natural fibres play a strong role in fabric composition with cotton, linen, silk and hemp fibres making an appearance in many upholstery, curtain and bedding fabrics.

Decorative and textured wallpapers make their presence felt and are being used with beautiful effect throughout our homes. Advanced technology produce fibres and textures that are intricately complex, creating effects that dress our homes with stunning style.

McKenzie & Willis bring you the best of the above trends from all over the world. We have an experienced team of interior designers and furnishings consultants to help you create the right look for both your personality and home. Whether starting from scratch or renovating an existing home, allow us to help you select the best from our extensive range to create an environment that's truly yours.

We hope you enjoy looking through the new seasons trends as we see them at McKenzie & Willis.

Front cover - Kartell Frilly chair.

2

3

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1. Manutti Zendo modular sofa setting, side table/footstool and ottoman table.
2. The Marine Bean - L + ottoman (available in 3 sizes + ottoman in 2 sizes).
3. The Marine Bean Lounger.
4. 2100 Summer table with Blake chairs.
5. Hampsted dining chairs and table.
6. Achilles Textile loungers and side table/footstool.
7. Yothaka outdoor Tiny dining table and New Dee dining chairs covered in Acacia Stripe - Indigo.
8. Yothaka outdoor T Square sofa showing seat covered in Acacia Stripe - Coral and back cushions covered in Fire Wheel - Coral and Mimosa - Driftwood.

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1. Modern Trend Gastonella settee covered in Meridian Banksia Stripe - Birch with cushion covered in Mokum Bargello - Night. Curtain fabric in Mokum Petit Trianon - Night.
2. Detail of Modern Trend Gastonella arm covered in Meridian Banksia Stripe - Birch and curtain fabric in Mokum Petit Trianon - Night.
3. Modern Trend Highgate chair covered in Mokum Bargello - Tamarind and curtain fabric in Mokum Melaka - Hibiscus.

CMW collection

MOKUM

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1. Profile Hilton chair covered in Unique Daishi - Brick.
2. Cushion detail with Unique Ando - Pewter (left) and Unique Sejima - Pewter (right).
3. Profile New Hampton settee covered in Unique Raw Linen - Linen with cushion covered in Unique Glitterati - Natural and fabric drop in Unique Sosho - Platinum.

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1. Cushions from left, covered in Sanderson Vermicelli - Stone/Ivory and Charcoal/Beige.
2-3. David Shaw Kent chair covered in Textilia Grange - Bone.
4. David Shaw Bella settee covered in Textilia Bastion - Iron Sand with cushion covered in Sanderson Samarkand - Lichen/Cocoa. Fabric drop in Sanderson Kazak - Lichen/Cocoa. David Shaw Milec side table and Contessa coffee table also featured.

davidshaw

Textilia AT HOME

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1. Montreux Kenzo settee, covered in Designers Guild Rinzu - Zinc. Designers Guild cushions in Fretz - Fuschia and Valadier - Carmine. Drops in Designers Guild Leopold - Schaparelli (left) and Padgett - Chartreuse (right). Montreux Oscar White chair with Designers Guild Fretz - Aqua cushion.
2. Montreux Oscar White chair with swivel base, covered in Designers Guild Brescia - Moss.
3. Designers Guild cushion stack (top to bottom) Cietti - Berry, Portier - Hibiscus and Valadier - Graphite.
4. Close up of Designers Guild cushions.

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1. Natuzzi Savoy sectional sofa with chaise longue.
2. Natuzzi Clyde sofa with electric motion.
3. Natuzzi Sigma corner sofa.

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A family business founded by Antonio Calligaris. Calligaris produces, manufactures, assembles and distributes chairs, tables, sofas, beds, furniture and accessories, with passion and ingenuity, so that you can experience the best of Italian design, every day.

1. Odyssey table with Cloe chairs.
2. Convoy extension table with Wien chairs.
3. Flair chairs.
4. Convoy extension table, Even bench and chairs.

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SINCE 1923

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McKenzie & Willis offer quality dining and occasional pieces with ultra modern, and contemporary styling as well as the traditional. Select from local designers or our carefully selected international brands.

1. Classique Furniture Mendosa console, Mendosa extension table in quarter cut ash veneer.
2. Davies Furniture Mintaro dining table and chairs covered in James Dunlop Apex - Hemp with 2 drawer console table and 3 door buffet in natural.

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McKenzie & Willis deals with leading international brands to bring you the best in comfort, luxury and durability. We have been supplying beds throughout the South Island for over 100 years using a wide range of technologies and offering professional advice and expertise. We offer everything you need for your bedroom, from quality bedroom furniture and beds to luxurious linens.

1. Sealy Crown Jewel Buckingham.
2. Design Mobel Adorn bed and Dash bedside and tallboy.
3. Kagu Senlei bedroom collection available in American Oak or Pacific Rimu.
4. Kas Nouveau duvet set and assorted cushions.
5. Bianca Lorenne Kube Duck Egg bedspread, Blossom white comforter, Thasia velvet comforter.
6. Arcanum Silver mink velvet collection.

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McKenzie & Willis have everything you need to create stunning window furnishings. Our knowledgeable consultants will be able to help you, whether you're after the simplicity of blinds or luxurious curtains in one of this season's beautiful fabrics.

1. Harlequin Tamika wallcovering in Misaki - 75928, upholstery in Aneko - 7177.
2. Harlequin Tamika curtains in Kiku - 7190, upholstery Tamika Plains - 4958, Celeste Plains 2868, wallcovering Akira 25416.
3. James Dunlop curtain in Magnifico - Rattan, Daybed upholstered in Magnifico - Bronze and cushions in Magnifico - Rust and Copper.
4. Villa Textiles Orchid & Arena - cream.

villa TEXTILES

HARLEQUIN

JAMES DUNLOP

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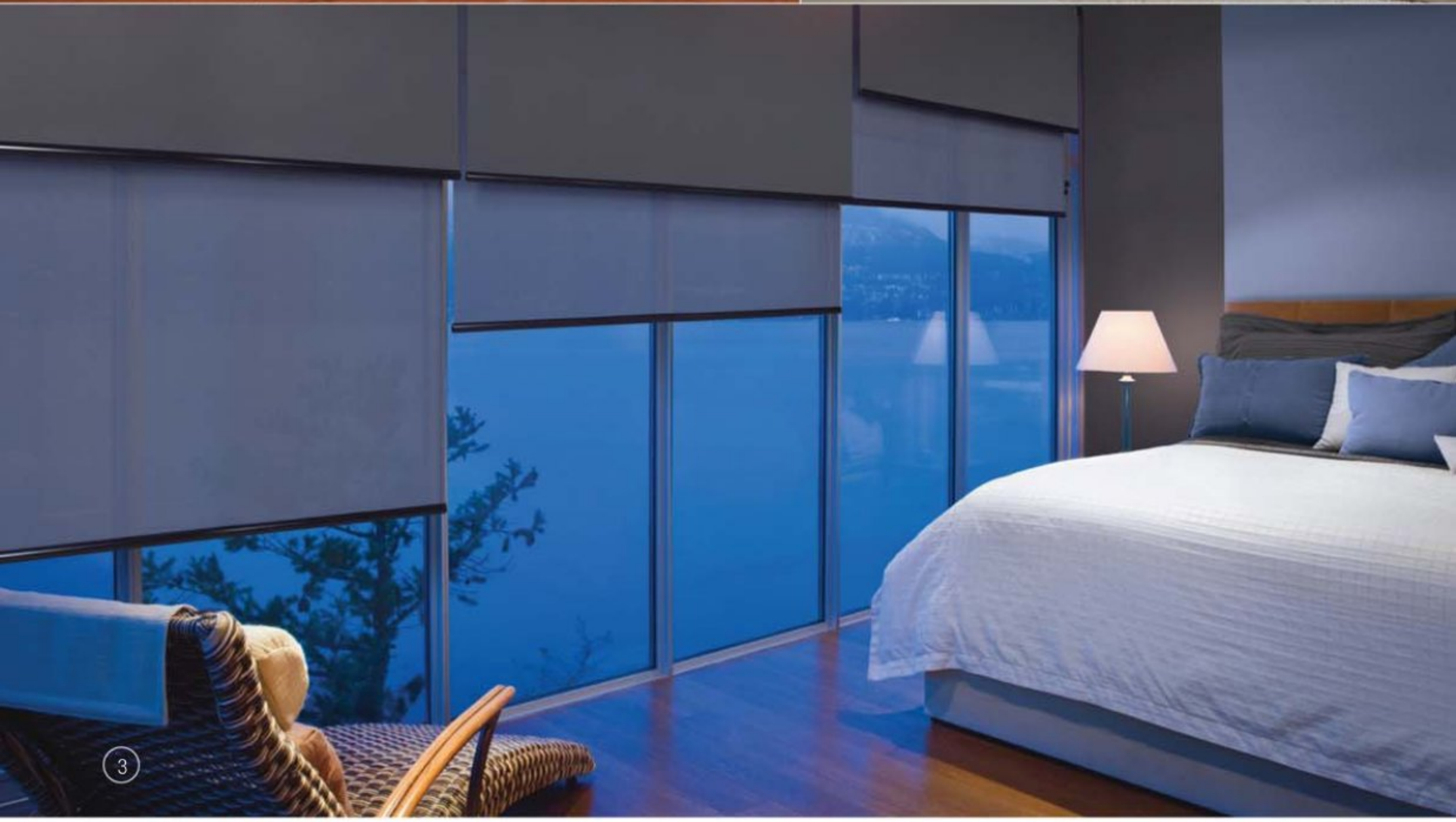
1

2



3

1. Curtain in Hemptech Sea Urchins - Sea Fog.
2. Luxaflex® Roller Blind featuring new season fabric.
3. Luxaflex® Links Twin Roller System featuring Sunscreen & Blockout options.

HEMPTECH woven nature

Luxaflex® WINDOW FASHIONS GALLERY

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1. Sofa in Emeryville - Natural, curtains in Saratoga by KA.
2. Sofa plain fabric in Cape Cod - Granate curtains, chairs and patterned sofa fabric in Saratoga. Ottoman in Fremont - Beige and striped armchair in Hayward, all by KA.
3. Chair covered in Sanderson Samarkand (available in seven colourways).
4. Curtains in Sanderson Tamara (available in nine colourways). Chair & sofa in Sanderson Vermicelli (available in thirteen colourways).

KA International

Sanderson

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From warm wool carpets, classic wood and a variety of hard flooring options we have all you need to create a unique and stylish floor.

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1. Feltex Montoza carpet.
2. Cavalier Bremworth Cobble Lane carpet.
3. Cortica cork tile.
4. Karndean Renoir tile.

CAVALIER BREMWORTH

Feltex CARPETS

CORK CONCEPTS

KARNDEAN INTERNATIONAL DESIGN FLOORCOVERINGS

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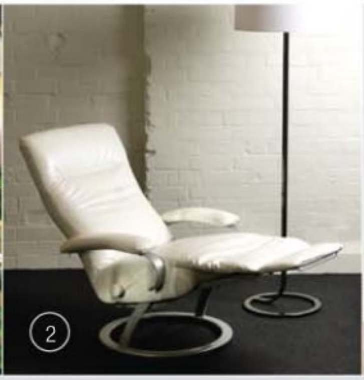
From floor coverings to cushions, artworks and accessories, we can provide guidance and insight every step of the way. See us for the right advice on furniture, flooring, window furnishings, beds and linen.

1. Sofa in O&L Flavio. Throw in Columbina. Cushions left to right in Brighella, Pedrolino and Columbina from the Columbina Trevira collection.
2. Kovacs Puremotion 'Kiri' Recliner.
3. Davies Furniture Mintaro Plasma Cabinet with flat screen lifter mechanism in nero stain.
4. Caneline Breeze dining chair and Pure table.

OSBORNE & LITTLE   KOVACS DESIGN FURNITURE   Cane-line® - life made comfortable   DAVIES FURNITURE MADE WITH PRIDE SINCE 1961



We have not included prices due to the numerous variations of each product and the inevitable fluctuations from our suppliers. We have a full list of prices available on our website and you are welcome to contact any of our branches for assistance or inquiries.

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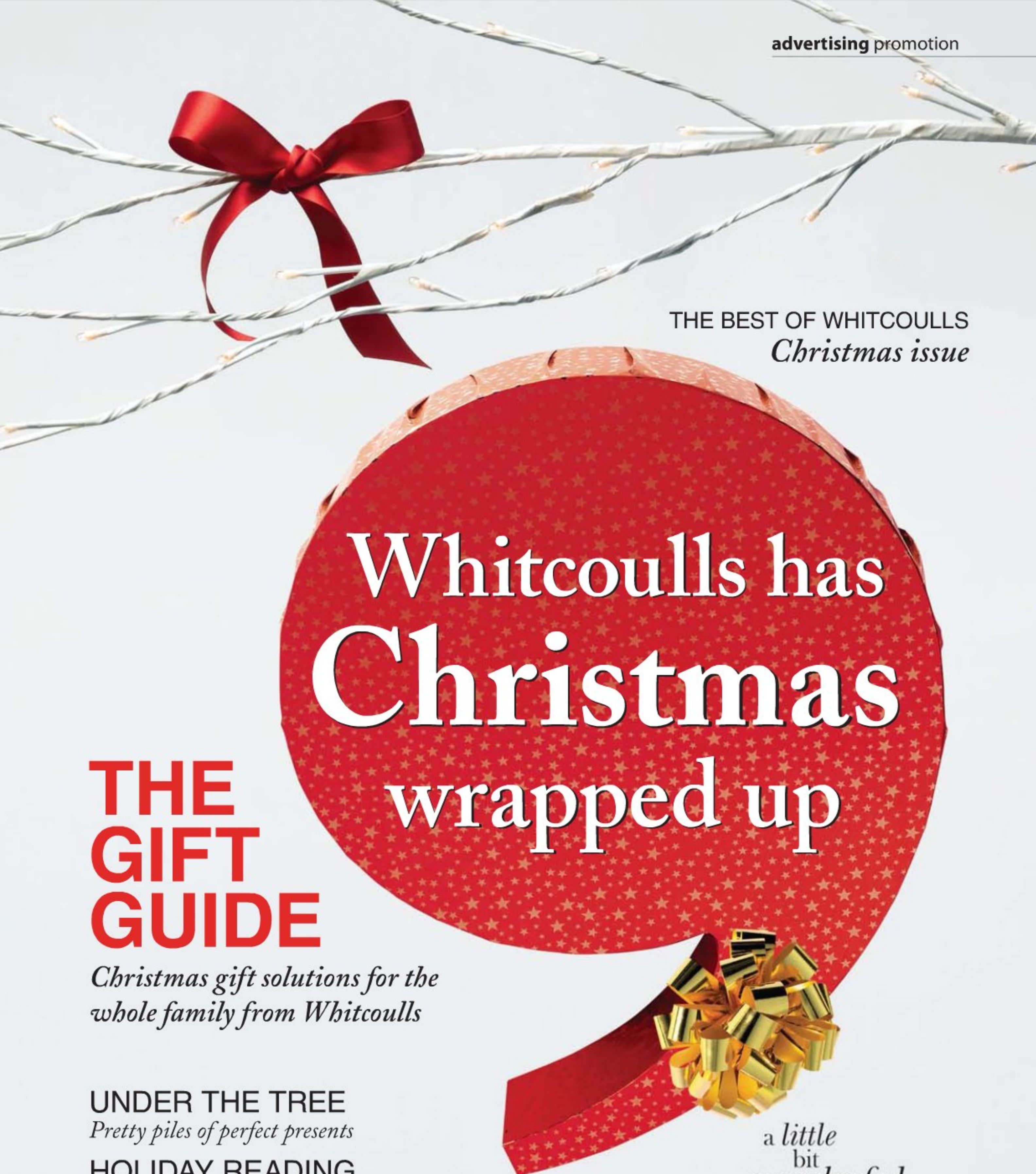

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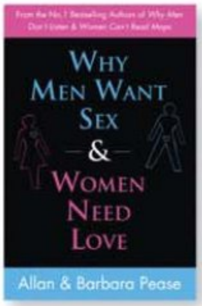

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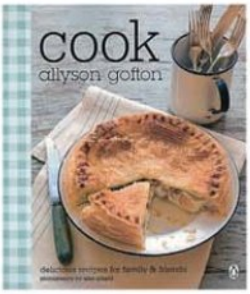

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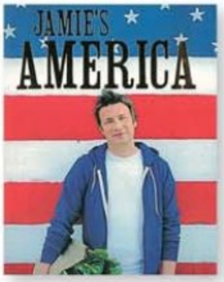

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Kelly Doust
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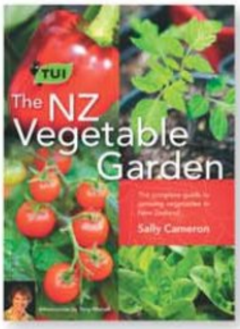

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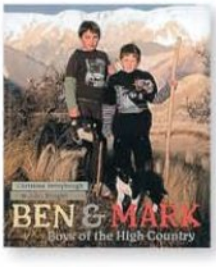

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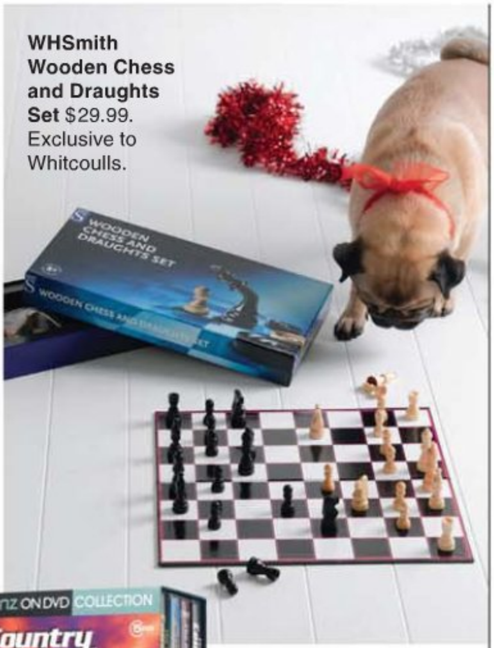

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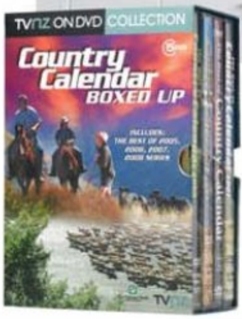

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